

## Strawberries and Cream Malasadas

<http://userealbutter.com/2017/04/16/strawberries-and-cream-malasadas-recipe/>  
modified from [this recipe](#)

### strawberry malasadas

1/2 cup powdered freeze-dried strawberries (start with 2 oz. or 3 cups of freeze-dried strawberries)  
5 cups all-purpose flour  
3 large eggs, room temperature  
3/4 cup sugar  
5 tbsps unsalted butter, room temperature  
3/4 tsp salt  
2 envelopes quick rising dry yeast  
1 cup hot water, 110°F – 120°F  
1/3 cup evaporated milk  
2 tsps vanilla extract  
oil for frying (vegetable or canola)  
confectioner's sugar for dusting

### strawberries and cream filling version 1

1 lb. strawberries, topped and minced  
3 tbsps sugar  
1 pint heavy whipping cream, cold  
1 tsp vanilla bean paste or vanilla extract

### strawberries and cream (split cream) version 2

2 lbs. ripe strawberries, topped and sliced  
5 tbsps sugar  
1 tbsp Grand Marnier  
3 cups heavy whipping cream  
1 1/2 tsps vanilla bean paste or vanilla extract

**Make the strawberry malasadas:** Whisk the powdered freeze-dried strawberries and flour together until blended. Set aside. Place one egg, the sugar, butter, and salt in a bowl and beat until blended with paddle attachment. Add 5 cups of the strawberry flour and the two envelopes of yeast and beat for a minute. Switch to the dough hook. Pour the hot water, evaporated milk, and vanilla into the mix and beat until blended. Beat in the last 2 eggs until smooth. Add the remaining 1/2 cup of strawberry flour and beat until smooth, soft, and slightly sticky – about 10 minutes. If the dough is really sticky, add a tablespoon of flour at a time. Scrape the dough into a bowl and cover with plastic and a towel. Let rise in a warm, draft-free location for 2 hours or until it has doubled in volume. Punch the dough down and cut it into two halves. Roll one half out on a lightly floured surface to a rectangle about 12 by 16 inches. Cut the rectangle into twelve 4-inch squares. Repeat with the remaining half of the dough.

Heat 1 1/2 inches of oil in a large pan to 350°F (333°F at 8500 ft.). Fry 2-3 malasadas at a time until the bottoms are golden brown and the pastry is puffed (about a minute or two). Flip the malasadas over and fry for another minute or two until golden on the bottom. Remove from oil with a slotted spoon or tongs and drain on paper towels. Repeat for the remaining malasadas.

**Prepare strawberries and cream version 1:** Place the minced strawberries in a medium bowl. Sprinkle 1 tablespoon of sugar over the strawberries and stir until mixed. Set aside. Whip the remaining 2 tablespoons of sugar with the cream and the vanilla bean paste or vanilla extract to stiff peaks. Fold the strawberries into the whipped cream. Fill a pastry bag fitted with a 1/2-inch plain piping tip with the strawberry cream.

**Prepare strawberries and cream version 2:** Place the sliced strawberries in a large bowl. Sprinkle 2 tablespoons of sugar and 1 tablespoon of Grand Marnier over the strawberries. Toss to coat. Set aside. Whip the remaining 3 tablespoons of sugar with the cream and vanilla bean paste or vanilla extract to stiff peaks. Fill a piping bag fitting with a piping tip of your choice with the whipped cream.

**To make filled strawberries and cream malasadas (version 1):** Poke a hole in the side of each malasada with a chopstick or a knife and sweep out a cavity in the malasada. Pipe the strawberry cream (version 1) into each malasada until full. Dust with confectioner's sugar. Makes 24.

**To make split cream strawberries and cream malasadas (version 2):** Slice each malasada in half like a sandwich. Pipe the whipped cream onto the bottom half of the malasada. Arrange a layer of sliced strawberries on the whipped cream. Top with the other half of the malasada and dust with confectioner's sugar. Makes 24.