



Name

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Recipe Title

Lighter-Than-Air Donuts Cascaded with Warm Glaze and Nutella Filled Holes

Recipe Ingredients

Donuts:

2 ¼ teaspoons active dry yeast
⅓ cup granulated sugar
½ teaspoon salt
2 ½ cup all-purpose flour
¾ cup warm water
¼ cup room temp unsalted butter
1 egg
1 egg yolk
1 teaspoon vanilla extract
3-4 cup vegetable shortening

Filling:

Nutella

Glaze:

¼ cup water
1 ½ teaspoons vanilla extract
2 cups powdered sugar

Recipe Instructions

Combine yeast and water in a stand mixer bowl with a dough hook attachment. Let sit for 10 minutes
Add in salt, butter, 2.5 cups of the flour, sugar, vanilla extract, egg, and yolk.
Knead on low speed until a dough forms, if it is too sticky, add flour 1 tablespoon at a time until it no longer sticks to the wall of the bowl.
Transfer to a lightly oiled bowl. Cover tightly with plastic, and place in a warm area for 2 hours
Gently press the dough to deflate, wrap in plastic and refrigerate overnight.
Roll the dough to a half inch thickness on a lightly floured work surface.
Cut your dough with a floured donut cutter.
Place on parchment-lined paper and cover with a dish towel, let rest for an hour.
Put paper towels on a baking sheet and cover with a cooling rack.
Heat vegetable shortening on a cast iron skillet to 360 degrees.
Gently place donut in oil and cook 1 minute per side, let cool on rack.

Glaze:

Whisk together water, vanilla extract, and powdered sugar in a bowl until smooth. Dip or cascade glaze on the donut on both sides. Let cool slightly.

For Donut holes, dip in glaze and inject Nutella.