

## Homemade Donuts Stuffed with Strawberry Cheesecake - Sweet Perfection

Strawberry Cheesecake Stuffed Donuts



**OVEN**  
**375°F**

**TIME**  
**12 min**

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### INGREDIENTS

For the Donuts:

- 1 cup warm milk
- 2 tsp active dry yeast
- 2 tbsp sugar (divided)
- 2 $\frac{1}{2}$  cups all-purpose flour
- $\frac{1}{2}$  tsp salt
- 2 tbsp unsalted butter, melted
- 1 large egg

For the Filling:

- 1 cup cream cheese, softened
- $\frac{1}{2}$  cup powdered sugar
- 1 tsp vanilla extract
- $\frac{1}{2}$  cup strawberry jam

For the Glaze:

- 1 cup powdered sugar
- 2 tbsp milk
- $\frac{1}{2}$  tsp vanilla extract

Swaps and Notes:

No strawberry jam? Substitute raspberry, blueberry, or even lemon curd for variety.

Baked Option: This recipe is designed for frying, but the dough can also be baked at 375°F for 10-12 minutes-though they'll be more like filled rolls than true donuts.

Jam Tip: Warm slightly for easier folding into the cream cheese.

Flavor Boost: Add a splash of lemon juice or zest to brighten the filling.

Step-by-Step Instructions:

1 Prepare the Dough:

2 Roll and Cut:

3 Fry the Donuts:

4 Make the Filling:

5 Fill the Donuts:

6 Glaze:

Tips for Success:

Don't overproof: A second rise that's too long can lead to flat donuts.

Cool completely before filling or your cheesecake will melt.

Use a thermometer to keep oil temp consistent-too hot and they'll brown too fast, too cold and they'll absorb oil.

Serving Suggestions and Pairings:

Mother's Day brunch or bridal showers

## DIRECTIONS

1. Prepare the Dough: In a mixing bowl, combine warm milk, yeast, and 1 tbsp sugar. Let sit for 5 minutes, until frothy.
2. Add flour, salt, melted butter, egg, and remaining sugar. Mix and knead until a smooth dough forms-about 6-8 minutes by hand or with a stand mixer. Cover and let rise until doubled, about 1 hour.
3. Roll and Cut: On a floured surface, roll dough to  $\frac{1}{8}$  inch thickness. Use a round cutter to cut out donuts. Place on a lined baking sheet and let rise again until puffy-about 30 minutes.
4. Fry the Donuts: Heat oil in a deep fryer or heavy pot to 375°F (190°C). Fry donuts in batches, turning once, until golden brown on both sides-1-2 minutes per side. Transfer to a paper towel-lined tray to drain and cool completely.
5. Make the Filling: Beat softened cream cheese, powdered sugar, and vanilla until smooth. Fold in strawberry jam.
6. Transfer filling to a piping bag fitted with a round tip.
7. Fill the Donuts: Once donuts are cool, use a paring knife to poke a hole in the side of each. Pipe in cheesecake filling until full.
8. Glaze: Whisk together powdered sugar, milk, and vanilla to form a smooth glaze. Drizzle over each donut, or dip the tops for a more dramatic finish.
9. Tips for Success: Don't overproof: A second rise that's too long can lead to flat donuts.
10. Cool completely before filling or your cheesecake will melt.

11. Use a thermometer to keep oil temp consistent-too hot and they'll brown too fast, too cold and they'll absorb oil.
12. Serving Suggestions and Pairings: These donuts are a showstopper for:
13. Mother's Day brunch or bridal showers
14. Weekend breakfast treats with coffee or tea
15. Valentine's Day or spring celebrations with pretty pink flair
16. Make it a dessert buffet with:
17. Unicorn : Poke Cake
18. Chocolate : Chip Cookie Dough Brownie Bombs
19. Brownie : Batter Dip
20. Rainbow : Sprinkle Cookies
21. Easter : Cookies
22. Storage and Leftover Tips: Refrigerate filled donuts in an airtight container for up to 3 days.
23. Best served fresh, but you can warm briefly in the microwave to soften.
24. Freeze unfilled donuts after frying. Thaw and fill when ready to serve.
25. More Recipes You'll Love: Still craving sweets? Try these fun favorites next:

## SWAPS & NOTES

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**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/homemade-donuts-stuffed-with-strawberry-cheesecake-sweet-perfection/>