

How to Make Fluffy Heart-Shaped Donuts Coated in Sugar

? Heart-Shaped Sugar Donuts: Made with Love, Rolled in Sugar



OVEN
350°F

TIME
10 min

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INGREDIENTS

2 cups all-purpose flour
1 cup granulated sugar
1 packet (2 tsp) active dry yeast
½ tsp salt
¾ cup warm milk (about 110°F)
2 large eggs
... cup unsalted butter, melted
1 tsp vanilla extract
Oil for frying
Extra granulated sugar, for rolling

DIRECTIONS

1. **Activate the Yeast:** In a small bowl, combine warm milk and active dry yeast. Let it sit for 5-10 minutes until frothy. This confirms your yeast is alive.
2. **Mix the Dough:** In a large bowl, whisk together:
3. 2 cups flour
4. 1 cup sugar
5. ½ tsp salt
6. Make a well in the center. Add the frothy yeast mixture, melted butter, eggs, and vanilla extract.
7. Mix until a dough forms.
8. **Knead the Dough:** Turn out onto a floured surface and knead for 5-7 minutes until smooth and elastic. Place in a greased bowl, cover with a towel, and let rise for 1 hour or until doubled.
9. **Roll and Cut:** Punch down the dough and roll it out to ¼ inch thick. Use a heart-shaped cutter to cut out donuts and donut holes.
10. Place on a parchment-lined baking sheet and let rise another 30 minutes.
11. **Fry the Donuts:** Heat oil in a deep fryer or heavy-bottomed pot to 350°F (175°C). Carefully fry donuts 1-2 minutes per side until golden brown. Drain on paper towels.
12. **Sugar Them Up:** While still warm, roll each donut in granulated sugar until fully coated.
13. **Serve and Share:** Serve warm and fresh, with smiles guaranteed!

SWAPS & NOTES

Flour: All-purpose works best for a tender crumb.

Yeast: Make sure it's fresh and active!

Sugar coating: You can roll them in cinnamon sugar, powdered sugar, or even drizzle with glaze.

Use a round cutter and shape gently with your hands. ???
Step-by-Step Instructions 1 Activate the Yeast In a small bowl, combine warm milk and active dry yeast .

TIPS FOR SUCCESS

Keep it steady at 350°F for even browning.

Work in batches to avoid crowding the pot and cooling the oil.

Let them drain well before rolling in sugar so it sticks perfectly.

Add your own twist with jam fillings, glazes, or chocolate drizzle. ?

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

Original recipe: <https://chefmaniac.com/how-to-make-fluffy-heart-shaped-donuts-coated-in-sugar/>