

## Fluffy Cinnamon Doughnut Puffs with Sweet Condensed Milk Cream

Condensed Milk & Cinnamon Doughnut Puffs



**OVEN**  
**350°F**

**TIME**  
**10 min**

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### INGREDIENTS

For the Doughnuts:

2 cups all-purpose flour

2 tablespoons sugar

1 packet (2 ... tsp) instant dry yeast

$\frac{1}{2}$  teaspoon salt

$\frac{2}{3}$  cup warm milk

2 tablespoons melted butter

1 egg

Vegetable oil for frying

For the Melktert Filling (Condensed Milk Custard):

1 cup milk

$\frac{1}{2}$  cup sweetened condensed milk

2 tablespoons cornstarch

1 egg yolk

$\frac{1}{2}$  teaspoon vanilla extract

... teaspoon cinnamon

For Coating:

$\frac{1}{2}$  cup granulated sugar

1 teaspoon ground cinnamon

### DIRECTIONS

1. Make the : DoughIn a large mixing bowl, combine flour, sugar, yeast, and salt. Stir in warm milk, melted butter, and egg. Mix until a soft dough forms.
2. Knead & : RiseKnead dough on a floured surface for 8-10 minutes until smooth. Place in a greased bowl, cover with a towel, and let rise in a warm place for 1 hour, or until doubled.
3. Shape the : DoughnutsRoll out the dough to  $\frac{1}{8}$  inch thick and cut into rounds (a biscuit cutter works great). Lay on a parchment-lined tray, cover, and let them rest another 20 minutes.
4. Make the : CustardIn a saucepan, whisk together milk, condensed milk, cornstarch, egg yolk, vanilla, and cinnamon. Cook on medium heat, stirring constantly, until thickened. Remove from heat and cool completely.
5. Fry the : DoughnutsHeat oil to 350°F (175°C). Fry doughnut rounds in batches, 2-3 minutes per side until golden brown. Transfer to paper towels to drain.
6. Coat & : FillWhile warm, roll doughnuts in the cinnamon sugar mix. Once cool, use a skewer to poke a hole in each, then fill with custard using a piping bag fitted with a round tip.

### SWAPS & NOTES

Milk : Use whole milk for a richer custard, but almond or oat milk can work too if you're dairy-free (just swap the custard accordingly).

Condensed Milk : Don't replace this with evaporated

milk-they're not the same!

The condensed milk brings the signature sweetness and creaminess.

Vanilla Extract : A bit of almond extract could add a twist, but go easy-just ... teaspoon.

## TIPS FOR SUCCESS

Cool Custard Completely : Warm custard will melt into the doughnut-wait until it's thick and chilled.

Use a Deep Fry Thermometer : Keep oil at a steady 350°F to avoid greasy or undercooked puffs.

Don't Overfill : A gentle squeeze is perfect-too much custard and it'll burst out the sides.

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

Original recipe: <https://chefmaniac.com/fluffy-cinnamon-doughnut-puffs-with-sweet-condensed-milk-cream/>