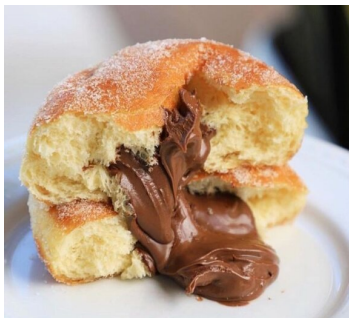


Nutella-Stuffed Doughnuts - Golden, Fluffy, and Chocolate-Filled Bliss

Nutella-Stuffed Doughnuts - Pure Bliss! ??



OVEN
350°F

TIME
10 min

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INGREDIENTS

For the Dough:

3 cups all-purpose flour

... cup granulated sugar

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

¾ cup warm milk (110°F)

2 tbsp unsalted butter, melted

1 large egg

¾ tsp salt

For the Filling:

1 cup Nutella (slightly warmed for easy piping)

For the Coating:

¾ cup sugar

1 tsp cinnamon (optional, but recommended)

DIRECTIONS

1. Prepare the Dough: In a large bowl, whisk together flour, sugar, yeast, and salt. Add the warm milk, egg, and melted butter. Mix until a dough forms.
2. Knead for 8-10 minutes, until smooth and elastic. Place in a greased bowl, cover, and let rise in a warm spot for 1 hour, or until doubled.
3. Shape the Doughnuts: Roll out the dough on a floured surface to about ¼-inch thickness. Use a round cutter to cut circles. Place on parchment-lined trays, cover loosely, and let rise for another 30-45 minutes.
4. Fry to Golden Perfection: Heat oil in a deep fryer or pot to 350°F (175°C). Fry doughnuts 2-3 at a time, flipping halfway, for 1-2 minutes per side, or until golden brown.
5. Drain on a paper towel-lined rack.
6. Fill with Nutella: While warm, use a skewer or knife to make a small hole in each doughnut. Pipe warm Nutella into the center using a piping bag fitted with a round tip.
7. Coat and Serve: Roll each filled doughnut in granulated sugar (mixed with cinnamon if using). Serve warm for melty bliss, or let cool for a more classic doughnut texture.

SWAPS & NOTES

Try dulce de leche, fruit jam, or peanut butter.

Use pre-made biscuit dough in a pinch, though homemade dough tastes best.

Frying tip : Use a candy thermometer to maintain oil temperature around 350°F. ??? Instructions 1.

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TIPS FOR SUCCESS

Warm your Nutella slightly to make it easier to pipe.

Let dough rise in a warm, draft-free area -an oven with the light on works great.

Don't overcrowd the oil -it drops the temperature and makes soggy doughnuts.

Use a digital thermometer to maintain even frying. ?

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

Original recipe: <https://chefmaniac.com/nutella-stuffed-doughnuts-golden-fluffy-and-chocolate-filled-bliss/>