

## Crème Brûlée Donuts - Custard-Filled Donuts with a Caramelized Crunch

Crème Brûlée Donuts - Creamy, Crunchy, and Completely Addictive



OVEN  
**350°F**

TIME  
**12 min**

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SAVE  
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### INGREDIENTS

For the Donuts:

- 2 cups all-purpose flour
- $\frac{1}{2}$  cup granulated sugar
- 2 tsp baking powder
- $\frac{1}{2}$  tsp baking soda
- $\frac{1}{2}$  tsp salt
- $\frac{1}{2}$  cup buttermilk
- $\frac{1}{2}$  cup unsalted butter, melted

2 large eggs

1 tsp vanilla extract

For the Custard Filling:

- 1 cup whole milk
- $\frac{1}{2}$  cup heavy cream
- 4 large egg yolks
- $\frac{1}{2}$  cup granulated sugar
- 2 tbsp cornstarch

For the Caramelized Sugar Topping:

Granulated sugar (for sprinkling and torching)

### DIRECTIONS

- 1. Bake the Donuts:** Preheat oven to 350°F (175°C). Grease a donut pan. In a bowl, whisk flour, sugar, baking powder, soda, and salt. In another bowl, whisk buttermilk, butter, eggs, and vanilla. Combine wet and dry mixtures, mixing just until blended. Pipe into donut pan, filling each cavity  $\frac{2}{3}$  full. Bake 10-12 minutes until springy to the touch. Cool completely.
- 2. Make the Custard Filling:** Heat milk and cream in a saucepan until steaming. In a bowl, whisk yolks, sugar, and cornstarch until pale and smooth. Slowly pour hot milk into the yolk mixture while whisking (tempering). Return to saucepan and cook over medium heat, stirring until thickened. Remove from heat and stir in vanilla. Cool completely before using.
- 3. Fill the Donuts:** Using a piping bag with a filling tip, inject cooled custard into each donut from the side or bottom.
- 4. Caramelize the Tops:** Sprinkle tops of filled donuts with a thin layer of granulated sugar. Using a kitchen torch, caramelize the sugar until golden and crisp.

### TIPS FOR SUCCESS

Don't overmix the donut batter-just stir until incorporated.

Let the custard cool completely before filling.

Use a kitchen torch for best caramelization-broilers are tricky and less precise.

