

Fluffy Jelly-Filled Donuts - The Sweet Treat You'll Crave

Jelly-Filled Donuts - Fluffy, Golden, and Bursting with Jam



OVEN
350°F

TIME
7 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

2 cups all-purpose flour
1/4 cup granulated sugar
1 packet (2 1/4 tsp) active dry yeast
1/2 tsp salt
1/2 tsp ground nutmeg
1/2 cup whole milk (warmed to 110°F)
2 large eggs
2 tbsp unsalted butter (melted)
Vegetable oil (for frying)
1 cup fruit jelly or jam (raspberry, strawberry, or your favorite)
Powdered sugar (for dusting)

DIRECTIONS

- 1.** Step 1: Make the Dough: In a large bowl, mix flour, sugar, yeast, salt, and nutmeg. In another bowl, whisk warm milk, eggs, and melted butter. Pour the wet mix into the dry and stir to form a dough.
- 2.** Step 2: Knead: Turn the dough onto a floured surface and knead for 5-7 minutes until smooth and elastic. Place in a greased bowl, cover, and let rise for 1 hour or until doubled.
- 3.** Step 3: Shape the Donuts: Punch down the dough and roll it out to about 1/2 inch thick. Use a 3-inch cutter to cut out circles. Place on a floured tray, cover with a towel, and let rise again for 30 minutes.
- 4.** Step 4: Fry: Heat oil to 350°F (175°C). Fry donuts in batches for 1-2 minutes per side, until golden brown. Remove and drain on paper towels.
- 5.** Step 5: Fill: Once slightly cooled, use a piping bag or squeeze bottle to fill each donut with 1-2 teaspoons of jelly.
- 6.** Step 6: Dust & Serve: Finish with a dusting of powdered sugar. Serve warm or at room temperature.

SWAPS & NOTES

& Swaps Nutmeg adds a hint of warmth-optional, but recommended.

Yeast : Use active dry or instant yeast; adjust proofing time if needed.

Jam : Use seedless jam for easy piping.

Thick or reduced-sugar varieties work best.

TIPS FOR SUCCESS

Don't overheat your oil -keep it around 350°F for even frying.

Let the dough rise in a warm, draft-free spot for best results.

Test-fry one donut to check the temperature before frying the rest.

Use a skewer or knife to create a filling pocket if you don't have a piping tip.

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

Original recipe: <https://chefmaniac.com/fluffy-jelly-filled-donuts-the-sweet-treat-youll-crave/>