

Homemade Chocolate Glazed Donuts: The Ultimate Fluffy Bakery-Style Recipe

Farine tout usage (All-purpose flour):



OVEN
340°F

TIME
10 min

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INGREDIENTS

For the Donut Dough:

Farine tout usage (All-purpose flour): 2 ½ tasses (300g)

Levure sèche active (Active dry yeast): 2 ½ c. à thé (1 packet)

Sucre (Sugar): ½ tasse (50g)

Sel (Salt): ¼ cuillère à thé

Beurre non salé (Unsalted butter): 2 cuillères à soupe, fondu

Lait chaud (Warm milk): ¾ tasse (180ml) - aim for 105-115°F

uf (Egg): 1 gros uf, room temperature

For the Chocolate Glaze:

Chocolat (Chocolate): 150g haché (dark or milk chocolate works great)

Crème lourde (Heavy cream): ¼ tasse (120ml)

Beurre (Butter): 1 cuillère à soupe

Optional Garnishes:

Noix concassées (crushed nuts), perles de chocolat, or mini pépites de chocolat.

Swaps and Notes:

Flour: If you want an even chewier texture, you can swap the all-purpose flour for bread flour.

Yeast: If using Instant Yeast instead of Active Dry, you can skip the proofing step in the milk and mix it directly into the dry ingredients.

Milk: For a richer dough, use whole milk. For a

dairy-free version, oat milk works surprisingly well!

Chocolate: I personally love a 60% cacao dark chocolate to balance the sweetness of the dough, but milk chocolate is the way to go if you're making these for kids.

Step-by-Step Instructions:

1. Prepare the Yeast and Dough:
2. Knead and First Rise:
3. Shape and Second Rise:
4. The Frying Process:
5. Glaze and Decorate:

Tips for Success:

Temperature Matters: Use a thermometer for the oil. If it's too hot, the outside burns before the inside cooks. If it's too cold, the donuts will soak up too much oil and become greasy.

Don't Over-crowd: Give the donuts space to float and expand in the oil.

Fresh is Best: Yeast donuts are at their peak within 4 hours of frying.

Serving Suggestions and Pairings:

Coffee: A strong black coffee or a latte is the classic pairing.

Brunch Spread: Serve these alongside my cake mix cookies for a dessert table that offers different textures.

Sweet & Salty: If you're feeling adventurous, pair a warm donut with a side of peanut butter brownies for a true flavor explosion.

Nutritional Information (Per Serving):

Calories: 310 kcal

DIRECTIONS

1. Prepare the Yeast and Dough: Start by "blooming" your yeast. Combine the warm milk and yeast in a small bowl. Let it sit for about 5-10 minutes until it becomes frothy and smells like fresh bread. If it doesn't foam, your yeast might be expired!
2. In a large mixing bowl, whisk together your flour, sugar, and salt. Make a well in the center and pour in the melted butter, the egg, and your yeast mixture. Stir until a shaggy dough forms.
3. Knead and First Rise: Turn the dough onto a lightly floured surface. Knead for about 10 minutes by hand (or 5 minutes using a stand mixer with a dough hook) until the dough is smooth, elastic, and slightly tacky but not sticking to your fingers. Place it in a greased bowl, cover with a damp cloth, and let it rise in a warm spot for 1-1.5 hours until it has doubled in size.
4. Shape and Second Rise: Punch the dough down to release the air. Roll it out to a thickness of about 1.5 cm (5/8 inch). Use a donut cutter or two different sized round cutters to create the classic ring shape. Place the donuts on a parchment-lined baking sheet, cover, and let them rise again for 30 minutes. This second rise is the secret to that "airy" texture!
5. The Frying Process: Heat about 2 inches of oil in a heavy-bottomed pot to 170-175°C (340°F). Carefully drop 2-3 donuts in at a time. Fry for about 1-2 minutes per side until they reach a beautiful golden brown. Remove and drain on paper towels.
6. Glaze and Decorate: While the donuts cool slightly, make the ganache. Heat your heavy cream until it just begins to simmer, then pour it over your chopped

chocolate and butter. Let it sit for a minute, then stir until glossy. Dip the top of each warm donut into the glaze and immediately add your sprinkles or nuts.

7. **Tips for Success: Temperature Matters:** Use a thermometer for the oil. If it's too hot, the outside burns before the inside cooks. If it's too cold, the donuts will soak up too much oil and become greasy.
8. **Don't : Over-crowd:** Give the donuts space to float and expand in the oil.
9. **Fresh is : Best:** Yeast donuts are at their peak within 4 hours of frying.
10. **Serving Suggestions and Pairings:** These donuts are the ultimate breakfast treat, but they also make a fantastic dessert.
11. **Coffee:** A strong black coffee or a latte is the classic pairing.
12. **Brunch : Spread:** Serve these alongside my cake mix cookies for a dessert table that offers different textures.
13. **Sweet & : Salty:** If you're feeling adventurous, pair a warm donut with a side of peanut butter brownies for a true flavor explosion.
14. **Nutritional Information (Per Serving):** Calories: 310 kcal
15. **Fat:** 18g
16. **Carbohydrates:** 34g
17. **Protein:** 5g
18. **Sugar:** 14g
19. **Storage and Leftover Tips:** While best fresh, you can store leftovers in an airtight container at room temperature for up to 2 days. To revive them, microwave for 5-8 seconds to soften the dough. Do not freeze glazed donuts, as the glaze will become "weepy" when thawed.
20. **More Recipes You Will Love:** Chocolate Chip Cookie Bites
21. **Chocolate :** Chip Banana Bread
22. **Best :** Peanut Butter Brownies
23. **Easy :** Cake Mix Cookies
24. **No-Bake :** Edible Cookie Dough
25. **Final Thoughts:** There is nothing quite like the satisfaction of mastering a bakery classic in your own kitchen. I hope these Chocolate Glazed Donuts bring a little extra sweetness to your home! If you tried this recipe, I'd love to hear how it turned out. Did you go with sprinkles or crushed nuts? Leave a comment below and don't forget to follow ChefManiac for more kitchen inspiration!

SWAPS & NOTES

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TIPS FOR SUCCESS

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

Original recipe: <https://chefmaniac.com/homemade-chocolate-glazed-donuts-the-ultimate-fluffy-bakery-style-recipe/>