

Easy Homemade Jelly Donuts: A Step-by-Step Guide

The Ultimate Homemade Jelly Donuts: Golden, Sweet, and Irresistible



OVEN
350°F

TIME
10 min

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INGREDIENTS

Active Dry Yeast: 2 1/4 tsp (1 standard packet)

Warm Milk: 3/4 cup (Whole milk is best, warmed to 110°F)

Granulated Sugar: 1/4 cup (plus extra for rolling)

All-Purpose Flour: 2 1/2 to 3 cups (measured correctly)

Large Eggs: 1 whole egg + 1 yolk (for extra richness)

Unsalted Butter: 4 tbsp (melted and slightly cooled)

Vanilla Extract: 1 tsp

Salt: 1/2 tsp

Fruit Jam or Jelly: 1 1/2 cups (Seedless raspberry or strawberry are classics)

Oil for Frying: 4-6 cups of Canola or Vegetable oil

Swaps and Notes:

Yeast: If using Instant Yeast, you can mix it directly with the dry ingredients and skip the blooming phase.

Fillings: Don't feel limited to jelly! These are incredible filled with Nutella, lemon curd, or even the chocolate filling often used in these chocolate Oreo hearts.

Sugar Coating: If you prefer a less messy finish, swap the granulated sugar for a heavy dusting of powdered sugar.

Step-by-Step Instructions:

1. Bloom the Yeast:
2. Mix the Dough:

3. Knead:

4. First Rise:

5. Shape the Donuts:

6. Fry:

7. Toss and Fill:

Tips for Success:

Check the Oil Temp: Use a candy thermometer! If the oil is too cold, the donuts will be greasy; if it's too hot, the outside will burn before the inside is cooked.

Warm the Jelly: Microwaving your jam for 15 seconds makes it much easier to pipe into the donuts.

The "White Ring": A perfect yeast donut often has a light "white ring" around the center-this means your dough was perfectly proofed and light enough to float high in the oil.

Serving Suggestions and Pairings:

Nutritional Information (Per Serving):

Calories: 285 kcal

Total Fat: 12g

Carbohydrates: 41g

Protein: 4g

Sugar: 18g (Note: Based on 12-15 servings per batch.)

Storage and Leftover Tips:

More Recipes You Will Love:

DIRECTIONS

- 1. Bloom the Yeast:** In a large bowl (or the bowl of a stand mixer), combine the warm milk, yeast, and a pinch of the sugar. Let it sit for about 5-10 minutes until it becomes frothy and bubbly.
- 2. Mix the Dough:** Add the remaining sugar, melted butter, egg, egg yolk, vanilla, and salt to the yeast mixture. Whisk until combined. Gradually add 2 1/2 cups of flour. Using a dough hook or a wooden spoon, mix until a soft, slightly sticky dough forms.
- 3. Knead:** Knead the dough for about 5-7 minutes by machine (or 10 minutes by hand) until it is smooth and elastic. If the dough is too sticky to handle, add the remaining flour one tablespoon at a time.
- 4. First Rise:** Place the dough in a lightly greased bowl. Cover with a damp cloth and let it rise in a warm, draft-free spot for 1 to 1.5 hours, or until it has doubled in size.
- 5. Shape the Donuts:** Punch down the dough and turn it out onto a floured surface. Roll it out to 1/2-inch thickness. Use a 3-inch round cutter to cut out circles. Place the rounds on a parchment-lined baking sheet, cover, and let them rise again for about 30-45 minutes.
- 6. Fry:** Heat your oil in a heavy pot to 350°F (175°C). Carefully drop 2-3 donuts into the oil at a time. Fry for about 90 seconds per side until they reach a beautiful golden brown. Remove with a slotted spoon and drain briefly on paper towels.
- 7. Toss and Fill:** While still warm, roll the donuts in granulated sugar. Once cooled enough to handle, use a small knife to poke a hole in the side of each donut. Use a piping bag to squeeze about 1-2 tablespoons of jelly into the center.

8. **Tips for Success: Check the Oil Temp:** Use a candy thermometer! If the oil is too cold, the donuts will be greasy; if it's too hot, the outside will burn before the inside is cooked.
9. **Warm the Jelly:** Microwaving your jam for 15 seconds makes it much easier to pipe into the donuts.
10. **The "White Ring":** A perfect yeast donut often has a light "white ring" around the center-this means your dough was perfectly proofed and light enough to float high in the oil.
11. **Serving Suggestions and Pairings:** Jelly donuts are the ultimate brunch treat! They pair perfectly with savory finger foods to balance the sweetness. I love serving these alongside a Walking Taco Bar for a fun party spread, or with these easy turkey wings if you're doing a big Sunday meal.
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13. **Total :** Fat: 12g
14. **Carbohydrates:** 41g
15. **Protein:** 4g
16. **Sugar:** 18g (Note: Based on 12-15 servings per batch.)
17. **Storage and Leftover Tips:** Fried donuts are best eaten the day they are made. If you have leftovers, store them in an airtight container at room temperature for up to 24 hours. You can refresh them with a 5-10 second zap in the microwave to soften the dough back up!
18. **More Recipes You Will Love:** If you're in the mood for more sweet treats, check out these fan favorites:
19. **Unicorn :** Poop Bark - A colorful, no-bake hit for the kids.
20. **S'mores :** Bark - All the campfire flavor without the mess.
21. **Rainbow :** Sprinkle Cookies - For when you need a quick baking win.
22. **Final Thoughts:** Making jelly donuts at home might seem intimidating, but once you master that first batch, you'll never want the boxed stuff again. There's a special kind of magic in seeing that jelly peak out of the side of a freshly fried donut.
23. **I want to hear from you!** What is your go-to jelly flavor? Let me know in the comments, and don't forget to follow ChefManiac for more kitchen inspiration. Happy baking!

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

Original recipe: <https://chefmaniac.com/easy-homemade-jelly-donuts-a-step-by-step-guide/>