

Strawberry Cheesecake Stuffed Donuts: A Sweet Bite of Heaven

Strawberry Cheesecake Stuffed Donuts



STRAWBERRY CHEESECAKE STUFFED

DONUT HOLES

You Will Need

1 can (16 oz) refrigerated biscuit dough
Vegetable oil, for frying
For the Strawberry Cheesecake Filling

OVEN
350°F

TIME
1-2 min

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INGREDIENTS

You'll Need

For the Donuts: 1 can refrigerated biscuit dough
(or use your favorite yeast donut recipe) Vegetable
oil (for frying):

DIRECTIONS

1. Ideal for brunch, special occasions, or just treating yourself
2. Ingredients : You'll Need
3. For the : Donuts:
4. 1 can refrigerated biscuit dough (or use your favorite yeast donut recipe)
5. Vegetable oil (for frying)
6. For the : Cheesecake Filling:
7. 8 oz cream cheese, softened
8. 1/2 cup powdered sugar
9. 1 teaspoon vanilla extract
10. 1/2 cup diced fresh strawberries
11. For : Topping:
12. 1/2 cup powdered sugar (for dusting)
13. Extra diced strawberries (optional)
14. How I : Make My Strawberry Cheesecake Stuffed Donuts
15. Prepare the : Cheesecake Filling
16. In a medium bowl, I beat the
17. softened cream cheese
18. powdered sugar
19. vanilla extract
20. until smooth and fluffy. Then, I fold in the diced
21. fresh strawberries
22. . I pop the filling in the fridge to chill while frying the donuts.
23. Fry the : Donuts
24. In a heavy-bottomed pan, I heat about
25. 2 inches of vegetable oil

