

Milky Donut Balls Recipe: Soft, Bouncy, and Irresistibly Sweet

Milky Donut Balls | Soft & Bouncy Donut Ball Recipe



OVEN
350°F

TIME
5 to 10 min

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INGREDIENTS

- 2 1/4 teaspoons active dry yeast
- 3/4 cup warm milk
- 1/4 cup granulated sugar
- 2 tablespoons unsalted butter, melted
- 1 large egg
- 2 1/2 to 3 cups all-purpose flour
- 1/2 teaspoon salt
- Oil for frying
- For the coating or finish:
 - 1/2 cup granulated sugar, for rolling
 - Optional glaze made with powdered sugar and milk
 - Optional sweetened condensed milk drizzle

DIRECTIONS

1. Activate the yeast. In a large mixing bowl, combine the warm milk, yeast, and a teaspoon of the sugar. Let it sit for about 5 to 10 minutes until foamy.
2. Mix the wet ingredients. Add the remaining sugar, melted butter, and egg. Whisk until combined.
3. Form the dough. Add the flour and salt gradually, mixing until a soft dough forms. Knead for 8 to 10 minutes by hand or 5 to 6 minutes with a mixer until smooth and elastic.
4. Let the dough rise. Place the dough in a lightly greased bowl, cover, and let it rise until doubled in size, about 1 to 1 1/2 hours.
5. Shape the donut balls. Punch down the dough and divide it into small equal pieces. Roll each piece into a smooth ball and place them on a lightly floured surface or parchment-lined tray.
6. Proof again. Cover the dough balls lightly and let them rest for 20 to 30 minutes until puffy.
7. Heat the oil. In a deep heavy pot, heat oil to 350°F.
8. Fry in batches. Fry the donut balls a few at a time, turning as needed, until golden brown on all sides, usually 2 to 4 minutes total depending on size.
9. Drain and finish. Remove to a paper towel-lined plate or wire rack. While still warm, roll in sugar or drizzle with glaze or condensed milk.

SWAPS & NOTES

Whole milk gives the dough the richest texture, but 2% milk can also work well.

Bread flour can be used for a slightly chewier donut ball, while all-purpose flour keeps them soft and tender.

If you want a richer flavor, add a splash of vanilla extract to the dough.

For finishing, classic sugar is always a win, but a thin vanilla glaze or drizzle of condensed milk makes these feel even more indulgent.

TIPS FOR SUCCESS

The biggest key to soft and bouncy donut balls is not overloading the dough with flour.

The dough should be soft and slightly tacky, not stiff.

Too much flour can make the finished donuts dense instead of airy.

Make sure the milk is warm, not hot, so it helps the yeast activate without damaging it.

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

Original recipe: <https://chefmaniac.com/milky-donut-balls-recipe-soft-bouncy-and-irresistibly-sweet/>