

## Chocolate Cake Doughnuts

<http://userealbutter.com/2008/02/11/doughnuts-recipe/>  
from [Diana's Desserts](#)

2 1/2 cups all-purpose flour  
1 cup unsweetened Dutch-process cocoa  
2 tsps baking powder (I reduced to 1 1/2 tsps for elevation)  
1/2 tsp salt  
4 eggs  
1 1/2 cups sugar  
1/3 cup buttermilk  
3 tbsps butter, melted  
6 to 8 cups vegetable oil for frying

In a bowl, mix flour, cocoa, baking powder, and salt. In a small bowl, whisk eggs, sugar, buttermilk, and melted butter to blend. Stir into dry ingredients until well blended. Chill until cold, at least 1 hour or up to 3 hours. Scrape dough onto a generously floured surface. With floured hands, pat dough out to about 1/2 inch thick. With a 3-inch doughnut cutter, cut out doughnuts. Pat together scraps of dough and cut again. (Alternately, shape dough into ropes about 5 inches long and 1/2 inch thick; join rope ends to form doughnuts.) Place doughnuts on a well-floured baking sheet. Meanwhile, fill an electric deep-fryer to the fill line or pour about 4 inches of oil into a 5- to 6-quart pan; heat to 375°F (190°C). Place one doughnut at a time onto a wide spatula and gently slide into oil, frying up to three at a time. [Jen's Note: I dumped 12 of the little "holes" in at a time.] Cook, turning once, until puffy and cooked through, 3 to 4 minutes total (to check timing, cut first one to test). With a slotted spoon, transfer doughnuts to paper towels to drain. Repeat to fry remaining doughnuts. When cool enough to handle, dip the top half of each doughnut in warm mocha glaze or dip completely in sugar glaze. Cool on cookie rack. Let stand until glaze is set, about 5 minutes [Jen's Notes: it takes more than 5 minutes to set well enough for transport - more like a few hours]. Makes approximately 4 dozen 1.5 inch diameter doughnut holes.

## Sugar Glaze

from [Recipezaar](#)

1/2 envelope unflavored gelatin (oops, I used a whole packet)  
1/2 cup boiling water  
2 tbsps cold water  
1 lb. powdered sugar

Soften the gelatin with 2 tablespoons of cold water. Add boiling water and stir. Stir in the powdered sugar until smooth.

## **Mocha Glaze**

from [Diana's Desserts](#)

6 oz. semi-sweet chocolate, chopped (I used Guittard chips)  
4 oz. cup whipping cream  
1 tbsp butter  
2 tsps corn syrup  
1 tsp instant espresso powder

In a heatproof bowl, combine all ingredients. Bring a few inches of water to a boil in a pan. Reduce to simmer and set bowl over pan. Stir until all ingredients are smooth and combined.

## **Filled Doughnuts**

from [Epicurean.com](#)

1 pkg (or 2 1/4 tsps) regular or quick-acting yeast  
1/8 cup warm water (105-115°F)  
3/4 cup lukewarm milk, scalded then cooled  
1/4 cup sugar  
1/2 tsp salt  
1 egg  
1/6 cup shortening  
2 1/2 cups all-purpose flour

Dissolve yeast in warm water in mixing bowl. Add milk, sugar, salt, egg, shortening and 1 cup of flour. Beat on low speed scraping bowl constantly, 30 seconds. Beat on medium speed, scraping bowl occasionally, 2 minutes. Stir in remaining flour until smooth. [Jen's Notes: this recipe says nothing about kneading the dough, but after I was unsatisfied with the crumb I looked at several other similar recipes that have a "knead the dough" step. So knead the dough until smooth for a few minutes before placing in a greased bowl to rise.] Cover and let rise in warm place until double, approximately 50-60 minutes. Turn dough onto floured surface. Roll dough 1/2-inch thick. Cut with round cookie cutter. Cover and let rise on floured baking sheets until double, 30-40 minutes. Heat vegetable oil in deep fryer or Dutch oven to 350°F. Slide doughnuts into hot oil. Turn doughnuts as they turn golden brown, about one minute on each side. Remove carefully from oil taking care not to puncture the doughnuts and drain. When cool, make small hole to insert vanilla frosting. Take a sharp narrow knife and carefully make a large cavity inside of the doughnut to hold the frosting. Fill the doughnuts generously with frosting, jelly or custard and dust heavily with powdered sugar. Makes a dozen doughnuts.

## **Chocolate Frosting**

*adapted from [Epicurean.com](http://Epicurean.com)*

1/4 cup solid vegetable shortening  
1/4 cup butter  
1/2 tsp vanilla extract  
2 cups sifted confectioners sugar  
1 tbsp milk  
2 tbsps Dutch process cocoa powder

Cream butter and shortening. Gradually add sugar 1/2 cup at a time. Add milk and vanilla, beat until light and fluffy. Beat in cocoa powder. Will keep for 2 weeks in airtight, refrigerated container.