

Emperador® Stuffed Donut Holes

Ingredients

- 3 ½ oz Emperador® Gamesa®
- 11 ½ oz all-purpose flour
- 1 tsp dry yeast
- 1 ? oz sugar
- 1 ? oz butter
- 1 tsp salt
- 2 eggs
- 1 tsp vanilla extract
- 1/2 cup lukewarm water
- 1 gallon frying vegetable oil

How to make it

1. Combine the warm water with the yeast.
2. In a bowl with an electric mixer, combine flour, sugar, salt, butter, egg and yeast mixture until dough is consistent, about 10 minutes.
3. Transfer dough to a large greased bowl and cover with plastic wrap. Set aside in a warm place and let the dough rise until doubled in size, about 2 hours. Depending on the temperature of your kitchen, this may take a little less time, or a little more.
4. In a large heavy-bottomed pot heat oil to 350°F.
5. After the dough has doubled in size, transfer to a lightly floured surface. using a bench scraper or a knife, divide dough evenly into small balls. You may need to lightly flour hands for this bit, as the dough can be a bit sticky.
6. Fold the dough over each cookie to cover completely. Cover with a kitchen towel and rest for about 20 minutes until they are slightly puffed up and delicate.
7. Carefully add the donuts to the oil, a few at a time. Fry for about 1 minute or until golden



PREP
TIME
15 min



COOK
TIME
5 min (+ 2
hrs 20 min
for resting)



TOTAL
TIME
20 min



SERVINGS
10-12

Made with



Emperador® Gamesa®

brown on all sides.

8. Transfer to a wire rack and dust with confectioners sugar.
9. Serve immediately.