

# DINNERLY



## Chocolate Cake Donut Holes with Glaze



30-40min



2 Servings

Why bake a whole cake when bite-sized chocolate donut holes are an option? We roll a rich cocoa batter into individual mini cakes that puff up in the fryer, releasing their sweet chocolatey fragrance. A final roll in a buttery sugar glaze locks in the flavor and creates a decadent sheen for these addictive bites. We've got you covered! (Makes 30)

### WHAT WE SEND

- 5 oz self-rising flour <sup>3</sup>
- 2 (¾ oz) unsweetened cocoa powder
- ¼ oz espresso powder
- 3 (1 oz) sour cream <sup>2</sup>
- 5 oz granulated sugar
- 2 (2½ oz) confectioners' sugar

### WHAT YOU NEED

- kosher salt
- 2 large eggs <sup>1</sup>
- neutral oil
- vanilla extract
- butter <sup>2</sup>

### TOOLS

- large Dutch oven or heavy pot
- rimmed baking sheet
- microwave

### COOKING TIP

When frying, make sure your oil is hot: it should reach 350°F with an oil thermometer. Or drop a pinch of flour into the oil—it should sizzle vigorously. Careful, oil may splatter while frying!

### ALLERGENS

Egg (1), Milk (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### NUTRITION PER SERVING

Calories 90kcal, Fat 5g, Carbs 11g, Protein 1g

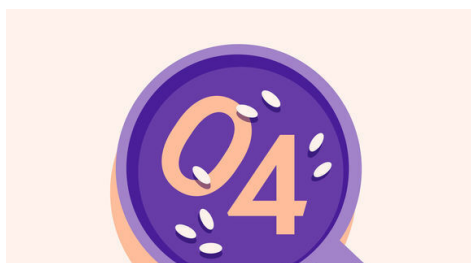


#### 1. Make batter

In a medium bowl, whisk together **flour**, **cocoa**, **½ teaspoon espresso**, and a **pinch of salt**.

In a 2nd medium bowl, whisk together **all of the sour cream**, **¼ cup granulated sugar**, **1 large egg + 1 yolk** (save egg white for own use), **2 tablespoons oil**, and **1 teaspoon vanilla** until smooth.

Add flour mixture to bowl with egg mixture; stir until just combined.



#### 4. Make glaze

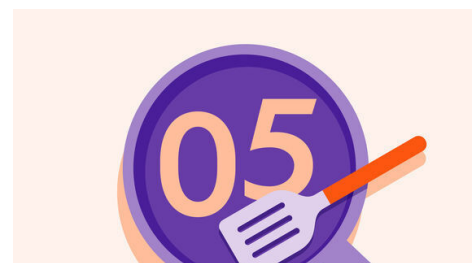
While **donuts** cool, microwave **2 tablespoons butter** in a medium bowl until melted. Add **confectioners' sugar**, **2 tablespoons water**, and **½ teaspoon vanilla**. Thin with **1 teaspoon water** at a time until **glaze** drops from whisk in thick ribbons.



#### 2. Roll donut holes

Cover **dough** and chill in fridge until slightly firmer, about 20 minutes.

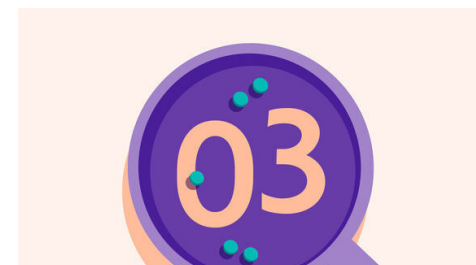
Using **oiled** hands, roll dough into 2 teaspoon-sized balls (about 30 donut holes).



#### 5. Glaze & serve

Working one at a time, carefully roll **donut holes** in **glaze** until fully coated, letting excess glaze drip back into bowl. Return to wire rack set over a baking sheet.

Let **glaze** set before serving **donut holes**. Enjoy!

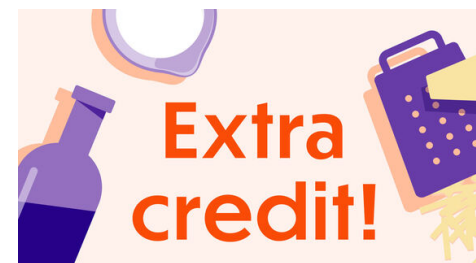


#### 3. Fry donut holes

Heat **1 inch oil** in a large Dutch oven (or heavy pot) over medium to 350°F.

Set a wire rack over a rimmed baking sheet.

Working in batches, add **some of the donut holes** to pot and cook, stirring occasionally, until puffed, cracked in spots and fragrant, 2–4 minutes. Transfer to prepared baking sheet. Repeat with remaining donut holes, adjusting heat as needed.



#### 6. Add some sprinkles!

For sprinkled donut holes, roll donut holes in sprinkles immediately after glazing and let sit until set.