

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 flour³
- 2 (¾ oz) unsweetened cocoa powder
- ¼ oz espresso powder
- 3 (1 oz) sour cream²
- 5 oz granulated sugar
- 2 (2½ oz) confectioners' sugar

WHAT YOU NEED

- kosher salt
- 2 large eggs¹
- neutral oil
- vanilla extract
- butter²

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.

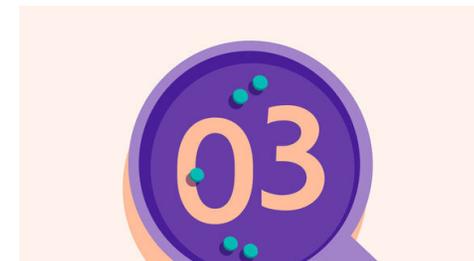
Using **oiled** hands, roll dough into 2 teaspoon-sized balls (about 30 donut holes).



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.