

Dunkin' Donuts Çikolata Glaze Donut

Evde Dunkin' Donuts tarzı çikolatalı donut tarifi. Yumuşak hamur, lezzetli çikolata glaze ile mükemmel ev yapımı donutlar.

3h	10 min	3h 10min	8	Medium
HAZIRLIK	PİRME	TOPLAM	PORSİYON	ZORLUK

Dunkin' Donuts Çikolata Glaze Donut

Malzemeler

- 3 cup flour
- 1 cup granulated sugar
- 1 cup powdered sugar
- 2 tsp yeast
- 4 tbsp cocoa powder
- 1 cup milk
- 4 tbsp butter
- 1 tbsp vanilla extract
- 1 tsp salt
- 2 cup sunflower oil

Yapılışı

- Make the dough**

Combine 3 cups all-purpose flour, 1 cup granulated sugar, 2 teaspoons active dry yeast, and 1 teaspoon salt in the bowl of a stand mixer fitted with the dough hook. Keep the yeast and salt on opposite sides of the bowl to prevent them from touching directly.
- Heat 1 cup milk and 4 tablespoons butter in a microwave-safe measuring cup for 1-2 minutes until the butter melts completely and the mixture is warm (about 110°F/43°C). Stir in 1 tablespoon vanilla extract until combined.
- Mix the dry ingredients on low speed while slowly pouring in the warm milk mixture. Continue mixing until a soft dough ball forms, about 2-3 minutes. Add an extra tablespoon of milk if the dough appears too dry and crumbly.
- Increase the mixer speed to medium and knead the dough for 6-8 minutes until it becomes smooth, shiny, and elastic. The dough should pull away from the sides of the bowl but still be slightly sticky to touch.
- First rise**

Transfer the dough to a large bowl greased with oil. Turn the dough to coat all sides with oil, then cover tightly with plastic wrap. Let rise in a warm place for 2 hours until doubled in size.
- Shape the donuts**

Turn the risen dough onto a lightly floured surface and roll to ½ inch (1.5 cm) thickness. Cut donuts using a 3-inch (8 cm) round cutter for the outside and a 1-inch cutter for the center holes. Gather scraps and re-roll to cut additional donuts.

7 Second rise

Place the cut donuts and donut holes on parchment-lined baking sheets, leaving 2 inches between each. Cover loosely with plastic wrap and let rise at room temperature for 20-30 minutes until puffy and nearly doubled.

8 Heat the oil

Fill a heavy-bottomed pot or deep fryer with 3 inches of vegetable oil. Heat over medium-high heat to 350°F (175°C), using a candy thermometer to monitor the temperature.

9 Fry the donuts

Carefully lower 3-4 donuts into the hot oil using a slotted spoon. Fry for 1-2 minutes per side until golden brown, flipping once when the bottom is set. Remove to paper towels to drain. Maintain oil temperature at 350°F (175°C) between batches.

10 Make chocolate glaze

Whisk together 2 cups powdered sugar and 4 tablespoons cocoa powder in a medium bowl. Gradually whisk in 3 tablespoons milk and 1 teaspoon vanilla extract until smooth and glossy. The glaze should coat the back of a spoon but still drip easily.

11 Glaze and serve

Dip the top of each warm donut into the chocolate glaze, allowing excess to drip back into the bowl. Place glazed donuts on a wire rack set over parchment paper. Let stand for 5-10 minutes until the glaze sets before serving.

puçlar?

Maya ve tuzu hamur kar??m?na ters yönlerden ekleyerek mayay?n deaktive olmas?n? önleyin.

Kurabiye kal?plar?n? unla kaplayarak hamura yap??mas?n? engelleyin ve kesim i?lemine kolayla?t?r?n.

Hamuru 1.5 cm kal?nl???nda aç?n çünkü k?zartma s?ras?nda donutlar ?i?ecek ve kal?nla?acaktır.

Ya? s?cakl???n? ?eker termometresi ile kontrol ederek 175°C'de sabit tutun, çok s?cak ya? d???n? yakar içini çi? b?rak?r.

Donutlar? ya?a dikkatli ?ekilde b?rak?n ve s?çrama riskine kar?? uzun kollu k?yafet giyin.

K?zartt?ktan sonra donutlar? havlu ka??da alarak fazla ya??n? çektirin, böylece glaze daha iyi yap???r.

Glaze için süt s?cakl??? oda s?cakl???nda olmal?, çok so?uk süt pudra ?ekerini çözmekte zorlan?r.

Kesilmi? donutlar? bir gece buzdolab?nda bekletip ertesi gün k?zartabilirsiniz, bu durumda servis öncesi 30 dakika oda s?cakl???nda bekletin.