

Glazed Doughnuts

Yield: 14 min
Total Time: 85 min

Recipe from: <https://www.recipeschoose.com/recipes/swiss-doughnuts-recipe>

Ingredients:

- 3/4 cup milk warm, about 110°F
- 1/4 cup granulated sugar
- 1 packet active dry yeast
- 2 1/4 cups all purpose flour
- 1/4 teaspoon kosher salt
- 2 tablespoons unsalted butter at room temperature
- 2 egg yolks
- nonstick cooking spray
- vegetable oil for frying
- 5 tablespoons unsalted butter
- 4 ounces semisweet chocolate chips
- 2 cups confectioners sugar
- 1 1/2 teaspoons vanilla extract
- 1/4 cup hot water

Nutrition:

1. Calories: 280 calories
2. Carbohydrate: 42 grams
3. Cholesterol: 45 milligrams
4. Fat: 11 grams
5. Fiber: 1 grams
6. Protein: 4 grams
7. SaturatedFat: 6 grams
8. Sodium: 55 milligrams
9. Sugar: 26 grams

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