

# Bomboloni – Italian Doughnuts

Yield: 4 min  
Total Time: 240 min

Recipe from: <https://www.recipeschoose.com/recipes/italian-custard-doughnut-recipe>

## Ingredients:

- 2 cups strong bread flour 280g see notes
- 2 cups all-purpose flour or 00 flour, 280g see notes
- 3 large eggs at room temperature
- 6 1/2 tablespoons butter softened, 90g
- 1/2 cup granulated sugar 100g
- 1/2 cup milk lukewarm, 120ml
- 1/2 teaspoon vanilla paste or 1 tsp vanilla extract
- 2 1/4 teaspoons fast action yeast
- 1 pinch salt
- 3 tablespoons caster sugar or confectioners sugar for rolling doughnuts in
- vegetable oil or uncheckedsunflower, for frying
- 5 egg yolks
- 2 1/2 cups milk 1/2 litre
- 1 cup cornstarch
- 1 cup sugar
- 1 teaspoon pasta vanilla, or 1 vanilla bean
- 1 lemon

## Nutrition:

1. Calories: 1380 calories
2. Carbohydrate: 224 grams
3. Cholesterol: 490 milligrams
4. Fat: 40 grams
5. Fiber: 5 grams
6. Protein: 32 grams
7. SaturatedFat: 18 grams
8. Sodium: 410 milligrams
9. Sugar: 92 grams

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