

# Homemade Doughnuts with Vanilla Pastry Cream

Yield: 24 min  
Total Time: 63 min

Recipe from: <https://www.recipeschoose.com/recipes/patisserie-cream-recipe-from-holiday-champion>

## Ingredients:

- doughnuts Brioche
- 1 1/4 cups whole milk warm, 108-110°F
- 2 tablespoons active dry yeast about 2½ packets
- 1 tablespoon granulated sugar
- 6 tablespoons butter lightly melted
- 1 egg room temperature
- 3 1/2 cups all purpose flour
- 1 teaspoon salt
- vanilla pastry cream
- 1 1/2 cups whole milk
- 1/2 cup sugar
- 1/4 cup flour
- 1/4 teaspoon salt
- 4 large egg yolks
- 1 teaspoon vanilla extract

## Nutrition:

1. Calories: 150 calories
2. Carbohydrate: 22 grams
3. Cholesterol: 55 milligrams
4. Fat: 5 grams
5. Fiber: 1 grams
6. Protein: 4 grams
7. SaturatedFat: 2.5 grams
8. Sodium: 160 milligrams
9. Sugar: 6 grams

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