

# Emperador® Stuffed Donut Holes

## Ingredients

- 3 ½ oz Emperador® Gamesa®
- 11 ½ oz All-purpose flour
- 1 teaspoon Dry yeast
- 1 ? oz Sugar
- 1 ? oz Butter
- 1 teaspoon Salt
- 2 Egg
- 1 teaspoon Vanilla extract
- 1/2 cup Lukewarm water
- 1 Gallon Frying vegetable oil

## How to make it

1. Combine the warm water with the yeast.
2. In a bowl with an electric mixer, combine flour, sugar, salt, butter, egg and yeast mixture until dough is consistent, about 10 minutes.
3. Transfer dough to a large greased bowl and cover with plastic wrap. Set aside in a warm place and let the dough rise until doubled in size, about 2 hours. Depending on the temperature of your kitchen, this may take a little less time, or a little more.
4. In a large heavy-bottomed pot heat oil to 350 °F.
5. After the dough has doubled in size, transfer to a lightly floured surface. using a bench scraper or a knife, divide dough evenly into small balls. You may need to lightly flour hands for this bit, as the dough can be a bit sticky.
6. Fold the dough over each cookie to cover completely. Cover with a kitchen towel and rest for about 20 minutes until they are slightly puffed up and delicate.
7. Carefully add the donuts to the oil, a few at a time. Fry for about 1 minute or until golden



PREP  
TIME

-



COOK  
TIME

-



TOTAL  
TIME

-



SERVING

-

## Made with



**Emperador® Gamesa®**

brown on all sides.

8. Transfer to a wire rack and dust with confectioners sugar.
9. Serve immediately.