



Chocolate Donuts

Wow, a truly delicious donut that everyone will enjoy!

2008 Pamela's Gluten-Free Recipe Contest winning recipe by Dan B.

Yield: approximately 20 to 24 doughnuts

Ingredients

- 1-1/2 cups warm water (120 Degrees)
- 1/4 cup honey
- 1 stick (4 oz) melted butter
- 4 eggs at room temperature
- 1 tsp vanilla
- 1 bag (3-1/2 cups) [Pamela's Gluten-Free Bread Mix](#)
- 1 yeast packet (2-1/4 tsp) enclosed in 19 oz mix bag
- 1/2 cup cocoa powder
- 2 tsp baking powder
- oil to deep fry
- powdered sugar or toppings of choice

Directions

Preheat heat oil to 350°. Cut parchment paper into 24, 6-inch squares and spray with non-stick cooking spray.

Combine warm water, honey and yeast in mixing bowl set aside and allow to proof for several minutes. Add melted butter, eggs and vanilla.

In a separate bowl mix together Pamela's Gluten-Free Bread Mix, cocoa powder and baking powder. Gradually mix the dry with the wet ingredients. The mixture should be the thickness of frosting. Using a pasty bag or plastic bag with 1/2-inch tip, pipe 3-inch diameter circles on to prepared parchment paper.

Set doughnuts in fryer paper side down and fry approximately 3 minutes on each side removing paper after flipping. If paper sticks to doughnut use a spatula to help free the paper. Place on cooling rack or paper towels to cool. Cover powdered sugar of topping of choice.

Chef's Notes: The doughnuts were an instant hit. Use high quality cocoa powder made with the Dutch process for a real rich chocolate flavor.

I also found doing a smaller circumference made a plumper doughnut overall. The amount of doughnuts I made from one recipe was around 50, but they were a petite size, like the powdered or frosted doughnuts of youth. I used my grandmother's electric frying pan to keep the oil temperature right at 350° and it was roomy enough to do 3 or 4 at a time.

The parchment paper comes off easily when the first side is done and the doughnut is ready to be turned.

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