THE J.M. SMUCKER Co

Chonuts (Cheese Filled Donuts) with Sweet and Spicy Dip

Prep Time	Cook Time	Serves	Difficulty
2 hrs	N/A	27	N/A

Ingredients

- 2 egg yolks
- **Chonuts:**
- 2 cups (500 mL) **Robin Hood®** All Purpose Flour, plus additional for kneading

  Robin Hood® Original All Purpose Flour

- 1/3 cup (75 mL) sugar
- 2 1/4 tsp (11 mL) instant yeast
- 1 tsp (5 mL) salt
- 3/4 cup (175 mL) **Carnation®** Evaporated Milk, Regular, 2% or Fat Free (warmed to 120°F-130°/50°C – 55°)
- 2 tbsp (30 mL) butter, cut into cubes
- 1 cup (250 mL) shredded Mozzarella cheese
- Canola or Vegetable Oil for frying
- **Sweet and Spicy Glaze:**
- 1 (375 mL) **Bick's®** Hot Pepper Relish
- 1/2 cup (125 mL) granulated sugar

Directions

Step 1:

Combine flour, sugar, yeast and salt in large bowl of electric mixer. Add egg yolks and warmed milk and mix about 1 minute, or until combined. Add the butter and mix on medium speed until a smooth satiny ball forms, about 5 minutes. If dough remains sticky, add enough flour (1 tsp / 5 mL) at a time while mixing until the dough no longer sticks to the side of the bowl.

Step 2:

Place in greased bowl, cover with plastic wrap and towel and let rise in warm place, about 1 hour or until puffy.

Step 3:

Place oil in deep fryer or large Dutch oven. If using Dutch oven, ensure that oil does not fill the pot more than 1/2 full. Heat to 375°F (190°C).

Step 4:

Meanwhile, transfer dough to a lightly floured surface. Roll with lightly floured rolling pin until about 1/8" (0.2 cm) thick. Cut with floured 2 1/2" (6 cm) round cutter.

Step 5:

Sweet and Spicy Glaze: combine ingredients.

Images

