Deep-Fried Chocolate-Glazed Donuts

For the Donuts

Ingredients

2 1/4 teaspoons (1 packet) active dry yeast

1 cup warm milk (around 110°F or 43°C)

1/4 cup granulated sugar

1/4 cup unsalted butter, melted

1/2 teaspoon salt

1 teaspoon vanilla extract

3 cups all-purpose flour

Vegetable oil for deep-frying

For the Chocolate Glaze

Ingredients

1 cup powdered sugar

1/4 cup unsweetened cocoa powder

1/4 cup milk

1 teaspoon vanilla extract

Prepare the Donut Dough

1. In a small bowl, combine the warm milk and sugar. Sprinkle the yeast over the mixture, stir gently, and let it sit for about 5-10 minutes until it becomes frothy.

2. In a large bowl, mix together the melted butter, salt, vanilla extract, and the yeast mixture.

3. Gradually add the flour, one cup at a time, mixing well after each addition. Knead the dough until it becomes smooth and elastic.

4. Place the dough in a greased bowl, cover it with a clean kitchen towel, and let it rise in a warm place for about 1-1.5 hours or until it has doubled in size.

Deep-Fry the Donuts

1. Heat vegetable oil in a deep fryer or a heavy-bottomed pot to 350°F (180°C).

2. Roll out the dough on a floured surface to about 1/2-inch thickness. Cut out donut shapes using a donut cutter or two differently sized round cookie cutters.

3. Carefully place the donuts in the hot oil, frying each side until golden brown. This usually takes about 1-2 minutes per side.

4. Use a slotted spoon to remove the donuts from the oil and place them on a paper towel-lined plate to absorb excess oil.

Make the Chocolate Glaze

1. In a bowl, whisk together powdered sugar, cocoa powder, milk, and vanilla extract until smooth and well combined.

Coat the Donuts

1. Dip each fried donut into the chocolate glaze, ensuring they are coated evenly.

2. Allow excess glaze to drip off, and then place the glazed donuts on a wire rack to set.