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Donut Holes

Prep Time: 10 minutes

Cook Time: 5 minutes per batch

Total Time: 15 minutes

Yield: 15 golf-ball sized donut holes

Ingredients

1 3/4 cups Hungry Harry's All Purpose Flour Blend, sifted
1/4 teaspoon salt
2 tablespoons sugar
1/2 oz yeast
3/4 cup milk of choice, lukewarm*
1 tablespoon coconut oil, melted
2 eggs or egg replacers

*temperature should be around 100° F,
but no hotter than 110°.

How To

Heat the milk to lukewarm - around 100° F, but no hotter than 110°. Add the yeast and stir to dissolve.

Stir coconut oil and eggs into the yeast mixture.

In a large bowl, sift the Hungry Harry's All Purpose Flour Blend. Add the salt and sugar. Add the flour mixture into the yeast mixture, and stir to combine.

If it isn't already, scrape the batter into a bowl large enough to allow it to double in size. Cover with plastic wrap or a damp towel, and leave in a warm place for 1 1/2 to 2 hours.

Before frying, preheat fryer to 360° F. Using a small ice cream scoop or tablespoon, carefully scoop and drop the donut batter into the fryer. They will float to the top. When the first side is golden brown, 2 - 3 minutes, carefully flip the donuts over and fry for another 2 minutes.

Remove the donuts from the fryer onto a plate lined with a paper towel, and toss in cinnamon sugar or dip in our allergy-friendly two-ingredient [chocolate glaze](#) .

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