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**DARK CHOCOLATE CITRUS DONUT INGREDIENTS:**

**DONUT MIX:**

2 Cups All-Purpose Flour

2 tsp Baking Powder

1 tsp Baking Soda

½ tsp Salt

½ Cup Sugar

2 T Unsalted Butter

1 Orange Zested

½ Cup Buttermilk

1 Egg

1 tsp Vanilla

**DARK CHOCOLATE GLAZE:**

1 Bar Dark Chocolate

½ Bar White Chocolate

2 T Coconut Oil

1 tsp Vanilla

1 T Orange Zest

**DIRECTIONS:**

1. In a mixing bowl, add flour, baking powder, baking soda and salt. Whisk to combine and set aside.
2. In the bowl of a stand mixer fitted with the paddle attachment, add room temperature butter and sugar. Cream them together on medium-high speed until smooth, about 2 minutes.
3. Turn mixer to low add citrus zest, buttermilk, egg, and vanilla.
4. Turn off mixer and add flour mixture. Turn mixer to low and mix just until incorporated.
5. Once dough is fully mixed form donuts by using an ice cream scoop size portion and creating a ball, smash and flatten dough with your hand on parchment paper or clean counter and then cut out the center with (smallest circle) cookie cutter, this creates a center hole. Use the center hole cut out to make donut holes. (Use flour as needed to prevent sticking) This method for forming your donuts is easy and efficient. Scooping the dough or even portion sizing an approximate ice cream scoop size, then cutting a center hole leaves no dough waste.
6. Line a baking sheet with paper towels and a wire baking rack, and set beside the stove.
7. Now let’s get the oil ready to fry up the donuts. Add enough oil to your 6-quart pot (or dutch oven) so you have 2-3 inches of oil to fry in. Attach a candy thermometer to the side of your pot, being sure it’s not touching the bottom. Turn the stove to medium, and allow the oil to heat slowly up to frying temp 350°F. (See Recipe Notes for frying tips)
8. While the oil is warming, make the glaze. Melt dark and white chocolate in a double boiler.
9. Once the chocolate has melted together mix and stir throughout the melting process with a spatula or whisk.
10. Mix in coconut oil.
11. Mix in Vanilla.
12. Last mix in orange zest.
13. Once the chocolate glaze is melted and mixed turn off heat and set aside.

**RECIPE / FRYING / GLAZE NOTES:**

1. Dust any excess flour from the donuts and gently place them into the oil. Fry 1 donut at a time. This recipe makes about 12 donuts.
2. Donuts will expand a bit while they fry. Allow to fry for about a minute and a half, then use your slotted strainer to gently flip the donut to the other side.
3. Donuts are done when you notice the color as a deep golden brown.
4. Remove the donuts to your set up (baking sheet with paper towels and a wire baking rack) and allow to rest until cool to the touch, 2-3 minutes.
5. Now dip warm donuts into your glaze, then set the donuts back on the wire baking rack and allow glaze to set.

Enjoy!

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