

Dunkin' Donuts Chocolate Glazed Donut

Make homemade Dunkin' Donuts chocolate glazed donuts with this easy copycat recipe. Soft, fluffy yeast donuts with rich chocolate glaze.

180	10	190	8	Medium
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

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Ingredients

- 3 cup flour
- 1 cup granulated sugar
- 1 cup powdered sugar
- 2 tsp yeast
- 4 tbsp cocoa powder
- 1 cup milk
- 4 tbsp butter
- 1 tbsp vanilla extract
- 1 tsp salt
- 2 cup sunflower oil

Instructions

- 1 Make the dough**

Combine 3 cups all-purpose flour, 1 cup granulated sugar, 2 teaspoons active dry yeast, and 1 teaspoon salt in the bowl of a stand mixer fitted with dough hook, keeping yeast and salt on opposite sides of the bowl.
- 2** Heat 1 cup milk and 4 tablespoons butter in a microwave-safe measuring cup for 45-60 seconds until butter melts and mixture is warm to touch (about 110°F/43°C). Stir in 1 tablespoon vanilla extract.
- 3** Mix dry ingredients on low speed while slowly pouring in the warm milk mixture. Continue mixing until a shaggy dough forms, about 2 minutes.
- 4** Increase speed to medium and knead for 8-10 minutes until dough is smooth, elastic, and slightly tacky but not sticky. Add 1-2 tablespoons flour if dough is too wet.
- 5 First rise**

Transfer dough to an oiled bowl, turning to coat all sides. Cover with plastic wrap and let rise in a warm place for 1.5-2 hours until doubled in size.
- 6 Shape the donuts**

Punch down dough and turn out onto a lightly floured surface. Roll to ½-inch thickness using a rolling pin.

- 7 Cut donuts using a 3-inch round cutter, then cut centers with a 1-inch cutter to create donut holes. Gather scraps, re-roll, and cut additional donuts.
- 8 **Second rise**
Place cut donuts on parchment-lined baking sheets, cover with clean kitchen towels, and let rise for 30-45 minutes until puffy and nearly doubled.
- 9 **Heat the oil**
Heat 2 cups vegetable oil in a heavy-bottomed pot to 375°F (190°C) using a candy thermometer. Maintain this temperature throughout frying.
- 10 **Fry the donuts**
Carefully slide 2-3 donuts into hot oil using a slotted spoon. Fry for 1-2 minutes until golden brown, flip, and fry another 1-2 minutes. Transfer to paper towel-lined plate to drain.
- 11 **Make chocolate glaze**
Whisk together 2 cups powdered sugar, ¼ cup cocoa powder, 4 tablespoons milk, and 1 teaspoon vanilla extract until smooth and glossy. Glaze should coat the back of a spoon.
- 12 **Glaze and serve**
While donuts are still warm, dip each one face-down into chocolate glaze, allowing excess to drip back into bowl. Place on wire rack and let set for 5 minutes before serving.

Tips

Keep yeast and salt on opposite sides of the mixing bowl when combining dry ingredients to prevent the salt from deactivating the yeast prematurely.

Dust your cookie cutters with flour before cutting to prevent sticking and ensure clean cuts through the dough.

Don't roll the dough thicker than ½ inch, as donuts will puff significantly during frying and may end up too thick.

Use a candy thermometer to maintain oil temperature at exactly 350°F for evenly cooked donuts with the perfect texture.

Save donut holes and fry them alongside the full donuts - they make delicious bite-sized treats and cook in about 1-2 minutes per side.

For make-ahead convenience, cut donuts can be covered and refrigerated overnight, then brought to room temperature and allowed to rise before frying.

Test oil temperature with a small piece of dough - it should sizzle immediately and float to the surface when the oil is ready.

Work quickly but gently when transferring raw donuts to oil to maintain their shape and prevent deflating the risen dough.