

Mochi Donuts

Crispy-chewy Japanese mochi donuts with matcha glaze. Easy recipe for bubble-shaped donuts that are crispy outside, soft inside. Perfect with coffee!

30	20	50	8	Medium
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

Mochi Donuts

Ingredients

- 1 cup rice flour
- 1 cup Tapioca balls
- 2 cup milk
- 1 cup granulated sugar
- 2 tbsp unsalted butter
- 1 egg
- 2 cup canola oil
- 1 tsp baking powder
- 1 tsp salt
- 1 tsp matcha powder

Instructions

- 1 Prepare the dry ingredients**

Whisk together 1 cup sweet rice flour and 1 cup tapioca starch in a small bowl until evenly combined. Set aside.
- 2 Make the base mixture**

Combine 2 cups milk, 1 cup sugar, 2 tablespoons butter, and 1 teaspoon salt in a medium saucepan. Heat over medium heat, stirring constantly, until the mixture comes to a rolling boil and the sugar completely dissolves, about 4-5 minutes.
- 3 Form the dough paste**

Remove the saucepan from heat immediately and add all the flour mixture at once. Stir vigorously with a wooden spoon until a thick, lumpy paste forms and no dry flour remains, about 1-2 minutes.
- 4 Cool and smooth the dough**

Transfer the hot dough to a stand mixer bowl fitted with the paddle attachment. Mix on medium speed for 2 minutes to release steam and create a smooth, cohesive dough that pulls away from the sides of the bowl.
- 5 Add egg and leavening**

Add 1 egg to the dough and beat on medium speed until fully incorporated and the dough is glossy, about 1 minute. Add 1 teaspoon baking soda and mix for 30 seconds until the dough is sticky but smooth.

- 6 Rest the dough**

Cover the dough directly with plastic wrap, pressing it onto the surface to prevent a skin from forming. Let rest at room temperature for 15 minutes.
- 7 Heat the oil and prepare workspace**

Pour 2 cups vegetable oil into a large, heavy saucepan and attach a deep-fry thermometer. Heat over medium heat to 350°F (175°C). Cut parchment paper into eight 4-inch squares.
- 8 Shape the donuts**

Oil your hands generously. Scoop 2 tablespoons of dough and divide into 6-8 small balls of equal size. Arrange the balls in a tight circle on a parchment square, ensuring each ball touches the next to form a ring shape. Repeat with remaining dough to make 8 donuts.
- 9 Fry the donuts**

Carefully lower each donut into the oil using the parchment paper, frying 2-3 donuts at a time to avoid overcrowding. Fry for 50 seconds, then use tongs to remove and discard the parchment. Continue frying until the donuts are golden brown and crispy, 2-3 minutes total. Transfer to a wire rack.
- 10 Make the matcha glaze**

Whisk together 2 cups powdered sugar, 1 teaspoon matcha powder, and 1 teaspoon vanilla extract in a medium bowl. Gradually add milk, 1 tablespoon at a time, whisking until smooth and the consistency of thick cream.
- 11 Glaze and serve**

Dip the top of each warm donut into the matcha glaze, allowing excess to drip back into the bowl. Place glazed donuts on a wire rack and let the glaze set for 5-10 minutes before serving.

Tips

Maintain oil temperature between 325-350°F using a thermometer. Oil that's too hot will burn the outside while leaving the inside raw, while oil that's too cool will make the donuts greasy and tough.

Add eggs gradually to achieve the perfect dough consistency. The final dough should be sticky but smooth and pipeable. Humidity and egg size can affect this, so adjust as needed.

Oil your hands when shaping the donuts to prevent sticking. Work quickly but gently to maintain the bubble shape, ensuring each small ball touches its neighbors.

Use parchment paper squares under each donut for easy transfer into hot oil. This prevents the delicate shape from breaking and makes handling much safer.

Sift all dry ingredients thoroughly to prevent lumps and ensure even mixing. This creates a smoother dough and better final texture.

Don't overcook the donuts – they should be golden brown and float to the surface. Overcooking makes them tough and chewy in an unpleasant way.

Let the donuts cool slightly before glazing to prevent the glaze from melting off completely, but glaze while still warm for the best adhesion.

Make the glaze smooth and lump-free by sifting the powdered sugar first. If the glaze is too thick, thin with milk one teaspoon at a time.