



Mexican Chocolate Fill Doughnuts

SERVINGS 10-12 ⌚ **PREP TIME** 2 hr 15 mins + overnight to chill **COOK TIME** 20 min

INGREDIENTS

For Dough

- 2 1/2 tsp dry active yeast
- 2/3 cup warm **La Fe Sweetened Condensed Milk**
- 1/4 cup **La Fe Brown Sugar**
- 3 large eggs, room temperature
- 3 1/2 cups all-purpose flour
- 1 1/2 tsp fine sea salt
- 8 Tbsp unsalted butter, softened
- **La Fe Vegetable Oil** for frying

For Cinnamon Sugar

- 1 1/3 cup **La Fe Brown Sugar**
- 2 1/2 tsp ground **La Fe cinnamon sticks**

For Mexican Chocolate Filling

- 4 large egg yolks
- 1/4 cup **La Fe Brown Sugar**
- 2 Tbsp cornstarch
- 3 1/2 Tbsp cocoa powder
- 1/4 tsp salt
- 1 cup warm **La Fe Sweetened Condensed Milk**
- 3 1/2 oz dark chocolate, cut into small pieces
- 2 Tbsp unsalted butter
- 1 tsp pure vanilla extract
- 1 tsp ground **La Fe Cinnamon Sticks**
- 1/4 tsp cayenne pepper

DIRECTIONS

1. To make the cinnamon sugar, whisk together brown sugar and ground cinnamon sticks. Set aside.
2. To make the doughnuts, add yeast, brown sugar and warm condensed milk in the bowl of a stand mixer. Let stand for 5 to 8 minutes, until the mixture is foamy. Whisk in remaining sugar and eggs.
3. Add half of the flour and all of the salt to the bowl. Mix on low until the dough starts to come together. Add the rest of the flour and mix until the dough looks a bit shaggy. Slowly add the butter and beat at medium speed. Knead for about 3 minutes until the mixture is a smooth dough.
4. Add dough to a bowl that's been greased lightly with vegetable oil. Cover with plastic wrap. Place in the refrigerator and let chill overnight.
5. To make the filling, whisk together egg yolks, brown sugar, cornstarch, cocoa powder, and salt in a medium bowl. Add to a saucepan over medium to low heat. Slowly whisk in the milk as the mixture begins to warm, stirring constantly.
6. Once the mixture comes to a boil, the chocolate mixture will thicken. Remove from heat and continue to whisk until thick and smooth. Add chocolate chunks, butter, vanilla extract, cinnamon and cayenne pepper. Stir until the chocolate and butter has melted and is well-combined.
7. Add pastry cream to a small bowl and cover with plastic wrap, making sure the plastic touches the top of the cream. Chill for at least 2 hours.

8. When you are ready to make the doughnuts, flour a flat work surface and roll out the dough to approximately 1/2 inch thick. With a 4 inch round cutter, cut out the doughnuts, placing them on a parchment lined baking sheet. Cover the rounds with plastic wrap and let rest for 45 minutes. They should be puffy!
9. Add La Fe vegetable oil to a large, heavy bottomed pot and heat over medium heat until oil is 350 degrees F.
10. Fry the doughnuts in batches of approximately 2 to 3 rounds. Cook for approximately 2 minutes per side until golden brown. Remove when cooked and toss in cinnamon sugar. Set on plate aside. to cool.
11. When the doughnuts are cooled, use a straw or chopstick to poke holes on either side of the doughnut.
12. Fill a pastry bag, fitted with a small piping tip, with the chilled pastry cream. Pipe in the pastry cream on both sides of each doughnut, approximately 1/4 cup of cream on each side. Serve immediately.