Homemade Tallow-Fried Donuts

Prep time: 30 minutes (includes chill time)Cook time: 4 hours

For the Donuts:

- 2/3 cup whole milk
- 1/4 cup sugar
- 4 grams active dry yeast
- 3 cups all-purpose flour
- 3/4 tsp salt
- 1 tsp vanilla extract
- 2 medium eggs
- 3 1/2 tablespoons room temperature butter

For Frying:

- 6-8 cups tallow (or lard)

For the Chocolate Glaze:

- 4 cups powdered sugar
- 2/3 cup semisweet cocoa powder
- 6 teaspoons whole milk
- 1 1/2 tablespoons vanilla extract
- 1/2 teaspoon kosher salt

Directions

Homemade donuts are a perfect way to celebrate National Donut Day on June 6th! This recipe features donuts fried in beef tallow, which gives them a wonderfully crispy exterior while keeping the inside soft and moist. Tallow enhances the flavor and helps achieve that perfect golden-brown color that everyone loves. Whether you enjoy them fresh out of the fryer or save some for later, these chocolate-glazed donuts are sure to be a hit on this special day!

1. Prepare the Chocolate Glaze:

– In a medium bowl, sift together the powdered sugar and cocoa powder.

– Add the kosher salt and stir to combine.

– Whisk in the milk and vanilla extract until smooth.

– Transfer the glaze into a shallow baking dish so that it sits at least ½ inch thick.

2. Make the Donuts:

– Warm the whole milk until it is tepid. Stir in the sugar and active dry yeast, then set aside for 5 minutes to activate.

– Add the eggs and vanilla extract to the yeast mixture.

– In a separate bowl, whisk together the flour and salt. Gradually add this dry mixture to the wet ingredients. After about 1 minute, a dough will begin to form.

– Add the room temperature butter and knead the dough by hand or in an electric mixer with a dough hook for about 6 minutes, or until the dough is shiny and smooth.

– Place the kneaded dough into a greased bowl, cover it, and allow it to rise for about 2 hours.

3. Shape and Fry the Donuts:

– Once the dough has proofed, transfer it to a floured surface and roll it out to a thickness of ½ to ¾ inch.

– Use a donut cutter or a circle cutter to cut out the donuts. If you like, you can use a smaller cutter for the donut holes (cutting out the center is optional).

– Cover the shaped donuts with a damp cloth and allow them to rise for another hour.

4. Fry the Donuts:

– Heat the tallow (or lard) in a fryer or a deep pot to 350°F (175°C).

– Fry the donuts for about 1 minute on each side, or until they are golden brown. Be careful not to overcrowd the fryer or pot.

– After frying, immediately transfer the donuts into the prepared glaze and let them sit for about a minute.

– Carefully remove the donuts from the glaze, invert them so the glazed side is facing up, and place them on a wire rack. This is the perfect time to add any additional toppings before the glaze sets.

5. Serve:

– Serve the donuts warm and enjoy!