

# Chocolate Donuts

A chocoholics dream donuts

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## INGREDIENTS

(makes 12 donuts)

- 150ml (5/8 cup) kefir/buttermilk
- 30g (2tbsp) melted butter
- 2 eggs
  
- 150g (3/4 cup) brown sugar
- 210g (1 2/3 cups) all purpose flour
- 40g (1/2 cups) cocoa
- 2 tsp baking powder
- pinch of salt
- 30g (1/6 cup) caramel chunks + extra for decoration
- 30g (1/6 cup) chocolate chips
  
- 100g dark chocolate (70% cacao)
- 100g whipping cream
- candy eyes (optional)



## DIRECTIONS

1. In a medium bowl combine kefir, the melted and cooled butter and the eggs. Whisk just until combined.
2. In a separate large bowl combine all purpose flour, cocoa, baking powder, salt and brown sugar.
3. Pour the wet ingredients into the dry ingredients and mix with a spatula until all well combined. Add in the chocolate chips and caramel chunks and fold in until mixed in.
4. Butter two donut pans, transfer the batter into a piping bag for a less messy result, and pipe the batter into the donut pans about 2/3 full.
5. Bake the donuts in 220°C (430°F) in the middle shelf of the oven for 10-12 minutes. You can test with your finger and if the donut bounces back it is baked through.
6. Remove from the oven and allow to cool for a couple of minutes. Then remove the donuts from the donut pan to a cooling rack and allow to cool completely before decorating.
7. To make the chocolate ganache glaze chop the chocolate. In a medium heat proof bowl combine the chocolate and the cream. Heat in the microwave in 30 second intervals until the chocolate has melted. Allow to cool slightly before dunking the donuts into the chocolate. Decorate with candy eyes and caramel chunks.