

EASY DOUGHNUTS: Guam Raised Chocolate Coconut Donats

I'm about to rock your Guam doughnut world y'all! If you've spent any time on Guam and you go to the bakeries, you are very familiar with the raised chocolate covered coconut yeast doughnuts. I mean, why don't they sell these in most states? I guess it's not a popular flavor. I once asked a bakery to make these for me...they ended up taking chocolate glazed doughnuts, dipping it in the chocolate again then sprinkling on the coconut. I love chocolate, but that was too much glaze for the amount of dough.

I've tried making the yeast bread from scratch for this doughnut, but I didn't like that recipe and have since put it off. ALAS, I stumbled on this EASY, DELICIOUS shortcut for yeast dough.

Ohhh, and you can make delicious cream or jam-filled doughnuts too! OMG, pipe some homemade pineapple jam into a whole doughnut, coat in chocolate then sprinkle with coconut. Insanely delish!

The quantity of each ingredient depends on how many doughnuts you want to make. Keep any leftovers stored accordingly so you can make these Guam chocolate coconut doughnuts anytime.

INGREDIENTS

Set 1

3-pound bag or 1362 grams Rhodes Thaw, Rise & Bake Dinner Rolls – raw dough balls NOT the baked bread. This bag has 36 rolls – you don't need to use all at once. Any brand of a good dough will probably work.

Set 2

16 ounces or 454 grams Duncan Hines Creamy Home-Style Frosting Milk Chocolate for every eighteen rolls

14 ounces or 396 grams sweetened coconut – any brand, you'll use about 3 tablespoons per doughnut

3 tablespoons vanilla pudding per doughnut – if you want a Boston cream-style doughnut

3 tablespoons homemade pineapple jam per doughnut – if you want a jelly-style doughnut

Set 3

Vegetable oil for frying

Tools: 4-inch deep pot, two to three baking pans, non-stick plastic wrap, small bowl, rubber spatula, cooling rack, slotted spoon, napkins or paper towels

Additional tools for filled doughnuts: long piping tip such as Wilton's #230, cake decorating bag, skewer

DIRECTIONS

Watch the video. This is much easier to make.....compared to the very detailed instructions below.

Spray a baking pan with non-stick spray. If you are making six to twelve doughnuts, space the doughballs evenly on the baking pan because you can use this same pan to proof the dough in the oven. Twelve will fit on an 11 x 17 half-sheet pan. The dough will not rise that much in the fridge. If you are making more than twelve, you can put the balls of dough closer together, about two inches apart, but you will need a second pan to proof the dough in the oven.

Lay two sheets of plastic wrap over the 11 x 17 pan. Spray with non-stick spray then FLIP the plastic wrap over to loosely cover the dough. Keep in the fridge overnight, or eight to 12 hours. Do not make any holes in the dough yet.

Remove pan from the fridge. Carefully set aside the plastic wrap, keeping it open. If needed, spray a second pan with non-stick spray.

Pick up one dough ball and position it on your fingers. Use your thumb to press and poke a hole in the center of the dough. Place both index fingers through the hole and rotate the dough with your fingers, creating a ring. Set on the pan. Leave enough room between rings for the dough to double in size. Leave some dough whole if you want filled doughnuts. Twelve will fit on the 11 x 17-inch pan.

Loosely cover the rings with the same plastic wrap that was already sprayed with non-stick spray. Place the pan in the oven then turn the oven LIGHT on. Let rise for sixty minutes.

Line a baking pan with napkins for doughnuts to drain some oil. Place a cooling rack on another baking sheet.

Check the dough after an hour. If it has not doubled in size, if you don't see the dough pressing and smushing against the plastic wrap, it is not done. Leave for fifteen minutes. If it is not ready, proof another fifteen minutes. If it looks ready, remove from oven and keep covered.

Heat two inches of oil to 350 degrees. Use your hand and a metal spatula to gently lay a ring in the oil. It should begin to fry and poof up immediately. Fry on one side for 40 seconds. This is enough time to brown the bottom and for the sizzling to stop around the dough. Flip over and fry another 40 seconds. You should see the white ring start to form as the second side cooks. Remove from oil and drain on napkins. Continue frying the remaining dough. Transfer the draining doughnuts to the cooling rack every few minutes.

One tub of frosting will cover about eighteen doughnuts with a bit of leftover in the bowl. If you are making fewer doughnuts, use less frosting. You can always reheat more frosting if necessary. If you use a small bowl you will have little frosting leftover.

Scoop the frosting into a microwaveable bowl. I put anywhere from two-thirds to the whole tub of frosting in the bowl, and heat for 10 to 15-second bursts. If you are using less frosting, heat for shorter bursts. The frosting should be thick but pourable, not runny. The thicker your frosting is for dipping, the thicker the layer of coating on the doughnut.

If you overheat the frosting, set it aside for a few minutes. Stir. It's fine if a thin crust starts to form on the surface. Stir the chocolate and it will combine very well. Overheated frosting will not completely set firm once the doughnut cools, but it will still be delicious, and it will still set slightly sticky. The fried dough may be slightly warm to completely cooled when you frost it.

Lay one side of the doughnut flat on the chocolate. Twist around with one hand. Twist as you pull the doughnut up, leaning one edge to the side. Place on cooling rack until you have coated up to twelve rings. Sprinkle with sweetened coconut.

For filled doughnuts, use a skewer to poke a hole at the side of the cooked, whole roll. Move the skewer around to create lots of room for the filling.

Pipe pudding or jam into the roll. You will feel the roll firm up as you pipe. Set aside. When ready to fill, scrape away any oozing filling. Coat with chocolate, but don't cover up the hole. Sprinkle coconut on chocolate. Eat the hole-end first or the filling will ooze out when you bite into the doughnut.

Once the doughnuts have cooled, place in a lightly covered container – like a bakery box or slightly cracked open Tupperware. Doughnuts are best eaten the same day, but they are surprisingly still good the next day. Reheating in microwave for five seconds makes the dough soft and the frosting lightly sticky.

Recipe courtesy Paula Quinene of Paulaq.com.