Yeast Doughnuts

Ingredients:

For the doughnuts:

3/4 cup warm milk (about 110ºF)

1/4 cup granulated sugar

1 packet active dry yeast

2 1/4 cups all-purpose flour

1/4 tsp. kosher salt

2 Tbs. unsalted butter, at room temperature

2 egg yolks

Nonstick cooking spray

Vegetable oil for frying

For the chocolate glaze:

5 Tbs. unsalted butter

4 oz. semisweet chocolate chips

2 cups confectioners’ sugar

1 1/2 tsp. vanilla extract

1/4 cup hot water

Directions:

Pour the warm milk into a small bowl. Stir in the granulated sugar and yeast until dissolved. Let stand until the yeast activates and thick foam appears, about 10 minutes.   
  
In a bowl, whisk together the flour and salt. Make a well in the center and put the butter, egg yolks and yeast mixture in the well. Using a hand mixer fitted with the dough hook, beat the dough on medium speed until it comes together and forms a ball, 3 to 4 minutes. Cover the bowl with plastic wrap and let the dough rise in a warm place for 1 hour.   
  
Lightly grease a baking sheet. Transfer the dough to a lightly floured work surface and roll out 3/8 inch thick. Using a doughnut cutter, cut out doughnuts. Transfer the doughnuts and doughnut holes to the prepared baking sheet, spacing them 1 inch apart. Reroll the dough and cut out more doughnuts. Spray the tops of the doughnuts and holes with nonstick cooking spray and cover with plastic wrap. Let stand in a warm place until the doughnuts and holes have almost doubled in size, about 30 minutes.   
  
In a deep fryer, heat oil to 350ºF according to the manufacturer’s instructions. Line a baking sheet with a wire cooling rack.   
  
Working in batches of about 6, fry the doughnuts and doughnut holes until lightly golden brown, about 1 minute per side. Transfer to the wire rack-lined baking sheet and let cool for 10 minutes before glazing.   
  
To make the chocolate glaze, fill the bottom pan of a double boiler with 1 inch of water and bring to a simmer over medium heat. In the top pan of the double boiler, melt the butter and chocolate chips. Remove from the heat and whisk in the confectioners’ sugar, vanilla and hot water until combined. Set the top pan over the simmering water and keep the glaze warm until ready to use.   
  
Dip the doughnuts, one at a time, into the warm glaze, covering the top half of each doughnut with glaze. Place the doughnuts, glazed side up, on the wire rack and let the glaze set for 10 minutes. Repeat to glaze the doughnut holes. Serve immediately. Makes about 14 doughnuts and doughnut holes.   
  
Variation: To make a vanilla glaze, follow the instructions for preparing the chocolate glaze, omitting the chocolate chips and decreasing the hot water to 3 Tbs.