



JERNEJ KITCHEN

CHOCOLATE GLAZED BAKED CHESTNUT DOUGHNUTS

Baked Chestnut Doughnuts are such a treat. Nutty, cakey and extra tasty. Ridiculously easy to make and made in only 30 minutes.

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| MAKES | 12 | DOUGHNUTS (BAKING TIN IN EQUIPMENT) |
| PREPARATION: | 15 | MINUTES |
| BAKE: | 12 | MINUTES |
| TOTAL TIME: | 30 | MINUTES |

BAKED CHESTNUT DOUGHNUTS

220 g cooked chestnuts (7.8 oz)

100 ml whipping cream (4.2 oz)

2 eggs

100 g canola oil (3.5 oz)

180 g light brown sugar, for example: Light Muscovado (6.3 oz)

1 tsp vanilla essence or 1 vanilla pod (seeds only)

1 tbsp rum (optional)

220 g all-purpose flour or cake flour (1 cup / 7.8 oz)

1 tbsp baking powder

CHOCOLATE GLAZE

60 g milk chocolate (around 45% cacao) (2.1 oz)

1 tsp canola oil

WHITE CHOCOLATE GLAZE

60 g white chocolate (2.1 oz)

2 tbsp canola oil

CARAMELIZED CHESTNUTS TOPPING (OPTIONAL)

50 g cooked chestnuts (1.8 oz)

CHESTNUT PURÉE

First, prepare the Chestnut purée. In a blender, mix cooked chestnuts and whipping cream. If necessary, if the consistency isn't smooth, you can add up to 4 tbsp of water to the mixture. Also, you can use store-bought chestnut purée, but homemade is always better since you can control the taste and texture.

MIX THE EGGS AND SUGAR

Mix eggs, canola oil, light brown sugar, and vanilla essence in a large bowl using a hand-held mixer. Mix until the mixture is pale and airy for about a minute. Then add homemade chestnut purée and mix until well combined. Preheat the oven to 180°C / 350 °F.

DRY INGREDIENTS

In a separate bowl, stir to combine flour, baking powder, and a pinch of salt. Add the dry ingredients to the chestnut mixture and mix to combine. Make sure not to overwork the batter.

PIPE THE DOUGHNUTS AND BAKE

Spray a doughnut baking tin with oil (or use butter). Fill a piping bag with chestnut doughnut batter. Cut the bottom of the bag and pipe the batter into a prepared baking tin. Place in the oven and bake for 12 minutes at 180°C / 355 °F. This doughnut recipe makes 12 doughnuts, and since we only have one baking tin, we bake in batches (2 x 6 doughnuts).

TIP

If you don't have a piping bag at home, you can use a regular freezer bag. Cut one corner of the bag and you will have the same functionality.

4 tbsp maple syrup

TOOLS AND EQUIPEMENT

Sponsored

blender

large bowl

electric mixer

small bowl

[Doughnut baking tin, non-stick](#)

pipng bag

non-stick pan

REMOVE FROM THE OVEN AND PREPARE CARAMELIZED

CHESTNUTS TOPPING

Remove the baking tin from the oven. While the doughnuts are still hot, remove them from the baking tin, transfer them to a wire rack to cool. Meanwhile, prepare the caramelized chestnut topping (optional). Place a non-stick pan over medium-high heat. Add the maple syrup and chopped cooked chestnuts. Bring to a boil and cook for approx. Five minutes or until the maple syrup completely covers the cooked chestnuts and is thick in texture. Remove from the heat, transfer the caramelized chestnut topping to parchment paper, and let cool for about 10 minutes.

MAKE THE CHOCOLATE GLAZE AND SERVE

Melt milk chocolate and white chocolate separately in two bowls. Add the vegetable oil to each bowl and stir to combine. The chocolate should be silky, shiny, and smooth. Once the doughnuts have cooled, invert the doughnut into the chocolate glaze and let the excess drip off. Optionally, sprinkle with caramelized chestnuts topping. Enjoy.