

RASPBERRY CHEESECAKE DOUGHNUTS

INGREDIENTS:

FOR DOUGH:

- 500 g all-purpose flour
- 50 g granulated sugar
- Pinch of salt
- 14 g instant yeast (2 packets or ~4 tsp)
- 1 tablespoon LorAnn Organic Madagascar Vanilla Bean Paste
- 2 large eggs, room temperature (about 100 g total)
- 280 g (1¼ cups) whole milk, lukewarm
- 2 g (1 tsp) lemon zest
- 10g freeze-dried raspberries (crushed into a powder)
- 50 g (3½ Tbsp) unsalted butter, softened
- ½ gallon frying oil (vegetable or canola) for frying

FOR RASPBERRY CHEESECAKE FILLING:

- 225 g (8 oz) cream cheese, softened
- 100g (5oz) mascarpone cheese, softened
- 60 g (½ cup) powdered sugar
- ⅛ teaspoon LorAnn Raspberry Super-Strength (adjust to taste)
- 30 g (2 Tbsp) lemon juice
- 2 g (1 tsp) lemon zest
- 20 g (about 1/2 cup) freeze-dried raspberries (crushed into a powder)
- 120 g (½ cup) heavy cream (optional)

FOR GARNISH:

- Powdered sugar for dusting
- Additional crushed freeze-dried raspberries
- Melted chocolate drizzle or homemade raspberry jam



DIRECTIONS:

1. Combine Dry Ingredients

- In the bowl of your stand mixer, whisk together 500 g all-purpose flour, 50 g granulated sugar, a pinch of salt, and 14 g instant yeast (2 packets or ~4 tsp).
- Stir well so the yeast is evenly distributed.

2. Add Wet Ingredients

- Add 2 large eggs, 280 g lukewarm whole milk, 1 tablespoon LorAnn Oils Madagascar Vanilla Bean Paste,

and 10g freeze-dried raspberries (crushed into a powder)

- Using the paddle attachment, mix on medium speed just until a sticky dough forms 5 minutes.

3. Incorporate Butter & Knead

- Switch to the dough hook attachment.
- With the mixer on medium speed, add 50 g (3½ Tbsp) softened unsalted butter in small pieces. Allow each piece to blend before adding the next.
- Knead for about 5 minutes, or until the dough is smooth and elastic, pulling away from the bowl sides.

4. First Rise

- Shape the dough into a ball and place it into a lightly greased bowl.
- Cover with plastic wrap and let it rest in a warm place for 60 minutes, or until doubled in size.

5. Overnight Chill (Optional)

- For deeper flavor, refrigerate the dough overnight. If skipping, continue once the first rise is complete.

6. Shape & Second Rise

- Punch down the risen dough to release gas.
- On a lightly floured surface, divide it into 15 equal pieces (about 40 g each).
- Cover with a kitchen towel and let rise for another 1–2 hours, or until doubled in size.

7. Fry the Doughnuts

- In a large pot or deep fryer, heat ½ gallon of oil to 350°F (175°C).
- Gently lower a few dough balls at a time into the hot oil using a slotted spoon or spider.
- Fry for 2–3 minutes per side, until golden brown.
- Transfer to paper towels to drain excess oil.

8. Prepare the Raspberry Cheesecake Filling

- In a mixing bowl, beat 225 g (8 oz) softened cream cheese, 100g (5oz) mascarpone cheese, and 60 g (½ cup) powdered sugar until smooth.
- Add ⅛ teaspoon LorAnn Oils Raspberry Super Strength, 30 g (2 Tbsp) lemon juice, and 2 g (1 tsp) lemon zest. Beat until combined, scraping down the bowl as needed.
- Stir in 10 g (about ¼ cup) crushed freeze-dried raspberries for extra raspberry flavor.
- In a separate bowl, whip 120 g (½ cup) heavy cream to soft peaks. Fold it into the cream cheese mixture to lighten the texture.
- Transfer to a piping bag fitted with a round or Bismark tip.

9. Fill the Doughnuts

- Using the piping tip (or a small knife), create a hole in each cooled doughnut.
- Pipe the raspberry cheesecake filling until the center is plump.
- For extra fruit flavor, you can add a small swirl of homemade raspberry jam before or after piping the cheesecake filling.

10. Garnish & Serve

- Dust with powdered sugar, top with additional freeze-dried raspberries, or drizzle with melted chocolate.

- Enjoy fresh, or store in the refrigerator (due to the cream cheese filling) for up to 2 days.

Storage & Make-Ahead Tips

- Refrigerate leftover doughnuts in an airtight container for up to 2 days (filling contains dairy).
- Reheat gently in the microwave for about 10-15 seconds, if desired.
- Overnight Chill: For maximum flavor development and easier dough handling, do not skip the overnight rest.