



# Strawberry Snowglobe Doughnut Delights

## My First Doughnut Disaster

Let me tell you about my first time making doughnuts. I was about ten. I forgot the yeast. The result was like a sweet, heavy stone. My brother tried to bounce one. I still laugh at that.

This recipe is much friendlier. The yeast gets its own warm milk bath first. You wait for it to get frothy. That froth is life. It makes the doughnuts light and airy. That matters because a good doughnut should feel like a cloud in your hand.

## The Magic of Waiting

Patience is the secret ingredient here. After you mix the dough, it needs a long nap. Cover it with a tea towel. Let it sit for a few hours. It will grow to twice its size. It's like a sleepy pillow.

This waiting matters. It lets the flavors get to know each other. It builds the soft texture we love. While you wait, tell me: what's your favorite smell from a bakery? Mine is always yeast and sugar.

## Frying Up Sunshine

Now for the fun part. The oil must be just hot enough. About 300 degrees is perfect. A little piece of dough will sizzle gently when you test it. Carefully lower your dough circles in. They will puff up and turn golden. Doesn't that smell amazing?

*Fun fact: The hole in the middle of a doughnut helps it cook evenly. No raw dough in the center!* Roll them in the pink sugar while they're still warm. The sugar will stick in a lovely, sparkly coat.

## A Pocket Full of Berries

The filling is pure joy. Dairy-free butter and cream cheese whip up so fluffy. Then you add the strawberry jam and icing sugar. It becomes a pink, dreamy cream. Poke a hole in your cool doughnut. Fill it generously.

Every bite bursts with berry flavor. It's a happy surprise inside. Have you ever tried a filled doughnut? What's your favorite filling? I'd love to know.

## Why We Make Them With Love

These aren't just snacks. They are little snowglobes of joy. Making them teaches you patience. Sharing them spreads smiles. Food made with your own hands always tastes better.

That's the real lesson. The time and care you put in is felt. It turns simple ingredients into a gift. Will you make these for someone special? I hope you do. Tell me how it goes in your kitchen.

## Ingredients:

Ingredient	Amount	Notes
Dairy-free milk	330 ml	Warm
Dry yeast	14 g	
Caster sugar	75 g	For the dough
Self-raising flour	600 g	
Salt	1/4 teaspoon	
Dairy-free butter	100 g	Melted
Flax eggs	2	2 tbsp ground flaxseed + 6 tbsp water
Sunflower oil	As needed	For frying
Caster sugar	100 g	For the pink sugar
Freeze-dried strawberry powder	2 tablespoons	For the pink sugar
Pink food gel	Optional	For the pink sugar
Dairy-free butter or margarine	60 g	For the filling
Dairy-free cream cheese	40 g	For the filling
Strawberry jam	2 tablespoons	For the filling
Icing sugar	250 g	For the filling



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### Instructions

**Step 1:** Let's wake up the yeast. Put the warm milk in a bowl. Sprinkle the yeast and sugar on top. Give it a gentle stir and cover it with a tea towel. Wait 10-15 minutes until it gets frothy. It's like a tiny science experiment in your kitchen!

See also Citrus Spice Holiday Cookie Wreaths

**Step 2:** Mix your flour and salt in another bowl. In a third bowl, stir the flaxseed, melted butter, and water. Let that sit for 10 minutes to get gloopy. Now, bring all three bowls together in a big one. Stir until it becomes a shaggy dough.

**Step 3:** Time to knead. Use a mixer with a dough hook if you have one. Knead until the dough is smooth and stretchy. Put it in an oiled bowl, cover it, and let it rise. Find a warm spot for 2-3 hours. It will grow so big! (A tip: your oven with just the light on is a perfect cozy spot.)

**Step 4:** Punch the dough down. It's fun, I promise. Roll it out on a floured surface. Use a cup or cutter to make circles. Put them on a tray, cover them, and let them rise again for an hour. They will get nice and puffy, ready for their bath.

**Step 5:** Carefully heat your oil in a deep pan. You want it about 300°F. Gently lower the doughnuts in. Fry for 2-3 minutes per side until golden. Drain them on paper towels. Roll the warm doughnuts in the pink sugar now, if you like. **Do you know why we roll them while warm?**

**Share below!**

**Step 6:** Make the pink sugar. Just mix sugar and strawberry powder.

For the filling, whip the butter and cream cheese. Add the icing sugar and jam. Whip until it's fluffy and dreamy. Fill a piping bag. Poke a hole in each cool doughnut and fill it up. I still laugh at the first time I made these. I got cream everywhere!

## Creative Twists

These doughnuts love to play dress-up. You can make them your own so easily. Here are a few of my favorite ways to change them.

**Berry Blizzard:** Use raspberry powder and jam instead of strawberry. It's a lovely tart surprise.

**Chocolate Snowfall:** Roll the warm doughnuts in cocoa powder. Fill them with chocolate spread. Oh my.

**Lemon Sunshine:** Skip the berry. Add lemon zest to the sugar coating. Use lemon curd in the filling. Doesn't that sound fresh?

**Which one would you try first? Comment below!**

## Serving & Pairing Ideas

These are a treat all by themselves. But sometimes, you want to make a moment special. For a pretty plate, scatter some fresh mint leaves. A few extra berries look lovely too. They are perfect with a scoop of vanilla ice cream. The warm and cold together is magic.

For drinks, a cold glass of strawberry oat milk is just right. For the grown-ups, a little sparkling rosé pairs beautifully. It feels like a celebration. **Which would you choose tonight?**

See also Creamy Shrimp Risotto for Christmas Eve



## Strawberry Snowglobe Doughnut Delights

# Keeping Your Doughnut Delights Happy

These doughnuts are best enjoyed fresh and warm. But life gets busy. You can store them for a little while. Let them cool completely first. Then place them in an airtight container. They will last one day on the counter.

I do not recommend freezing filled doughnuts. The cream can get soggy. You can freeze the plain, unfilled doughnuts instead. Wrap each one tightly. They will keep for one month. Thaw at room temperature before filling.

I once tried reheating a filled doughnut. It was a messy, melty lesson. Now I only reheat plain ones. A few seconds in the microwave works. Or use a warm oven for a minute. Batch cooking the dough is a great idea. Make and shape all the doughnuts. You can fry a few now and freeze the rest for later.

This matters because good food should bring joy, not stress. Having a treat ready makes any day sweeter. **Have you ever tried storing it this way? Share below!**

# Little Fixes for Big Smiles

Sometimes our baking needs a little help. Here are common fixes. First, dough not rising? Your milk may be too hot. It should feel warm on your wrist, not hot. I remember when I used boiling milk. My poor yeast never woke up.

Second, oily doughnuts? Your oil temperature is likely wrong. Use a thermometer if you can. The doughnut should sizzle gently when it goes

in. Third, filling too runny? Your butter might be too soft. Make sure it is just cool to the touch. Also, add the icing sugar slowly.

Getting the temperature right matters for texture. It gives you a light, fluffy doughnut. Fixing the filling matters for flavor. A perfect cream makes every bite magical. **Which of these problems have you run into before?**

## Your Quick Questions, Answered

### **Q: Can I make these gluten-free?**

A: Yes. Use a good gluten-free self-raising flour blend. The texture will be a bit different but still tasty.

### **Q: Can I make parts ahead?**

A: Absolutely. Make the dough the night before. Let it rise slowly in the fridge. Shape and fry them in the morning.

### **Q: What if I don't have strawberry powder?**

A: Just use plain caster sugar. It will still be delicious. A drop of vanilla in the sugar is nice too.

### **Q: Can I make a smaller batch?**

A: You can cut all the ingredients in half. It works perfectly. You will get about six lovely doughnuts.

### **Q: Any optional tips?**

A: Try piping a little jam inside before the cream. *Fun fact: This is called a "double-stuffed" delight in my kitchen!* **Which tip will you try first?**

## From My Kitchen to Yours

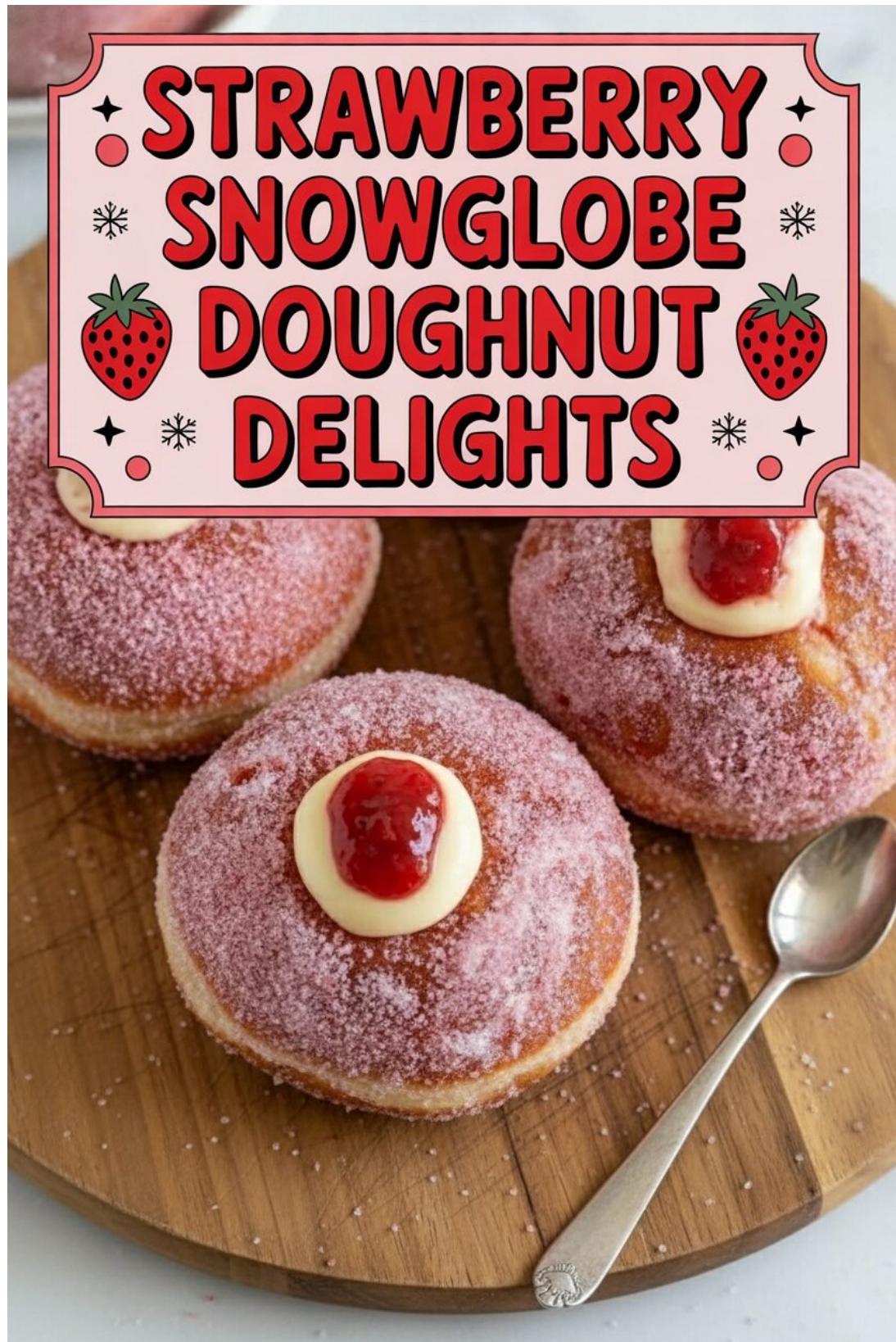
I hope you have fun making these. The kitchen is for making memories. It is also for making a little mess. I love hearing your stories. Tell me all about your baking adventure.

See also Crispy Christmas Tree Broccoli

Did your doughnuts puff up like little clouds? Was the pink sugar your favorite part? **Have you tried this recipe?** Leave a comment and tell me all about it. I read every single one.

Happy cooking!

—Elowen Thorn.



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# Strawberry Snowglobe Doughnut Delights

Author: Elowen Thorn

Cooking Method:[Frying](#)

Cuisine:[American](#)

Courses:[Dessert Snack](#)

Difficulty: **Beginner**

Prep time: **45 minutes**



## Strawberry Snowglobe Doughnut Delights | 20

Cook time: **20 minutes**

Rest time: **3 minutes**

**Total time: 5 hours 5 minutes**

Servings: **12 doughnuts**



## Strawberry Snowglobe Doughnut Delights | 24

Calories: **380 kcal**

Best Season: **Summer**

## **Description**

Strawberry Filled Doughnuts

## Ingredients

### For the Doughnuts:

- 330 ml warm dairy-free milk
- 14 g dry yeast
- 75 g caster sugar
- 600 g self-raising flour
- 1/4 teaspoon salt
- 100 g dairy-free butter, melted
- 2 flax eggs (2 tablespoons ground flaxseed + 6 tablespoons water)
- Sunflower oil, for frying

### For the Pink Sugar:

- 100 g caster sugar
- 2 tablespoons freeze-dried strawberry powder
- Pink food gel (optional)

### For the Strawberry Cream Filling:

- 60 g dairy-free butter or margarine
- 40 g dairy-free cream cheese
- 2 tablespoons strawberry jam
- 250 g icing sugar

## Instructions

1. **Prepare the Dough:** Place the warm dairy-free milk into a mixing bowl. Sprinkle the yeast and caster sugar over the surface, stir

gently, cover with a tea towel, and allow to rest for 10–15 minutes or until frothy.

2. In a separate bowl, combine the self-raising flour and salt. Mix well.
3. In another bowl, stir together the ground flaxseed, melted dairy-free butter, and water. Allow the mixture to sit for 10 minutes to thicken.
4. Add the flour mixture, yeast mixture, and flax mixture to a large bowl. Stir until combined.
5. Knead the dough using a hand whisk with dough attachments or a stand mixer fitted with a dough hook. Knead until the dough becomes smooth and elastic.
6. Lightly oil a clean bowl, place the dough inside, cover with a tea towel, and allow it to rise in a warm environment for 2–3 hours, or until doubled in size.
7. **Shape the Doughnuts:** Transfer the risen dough onto a floured surface. Roll it out to approximately 1/2 inch thickness.
8. Use a round cookie cutter to cut circles of dough. Arrange them on a lined baking tray.
9. Cover the doughnuts with a tea towel and allow them to rise in a warm place for an additional 1 hour or until doubled in size.
10. **Fry the Doughnuts:** Heat sunflower oil in a deep pan until it reaches approximately 300°F (150°C).
11. Carefully lower the risen doughnuts into the hot oil and fry for 2–3 minutes per side, or until golden brown and puffed. Remove and allow excess oil to drain on kitchen paper.
12. While still warm, roll the doughnuts in pink sugar if desired. Allow them to cool completely before filling.
13. **Prepare the Pink Sugar:** Combine the caster sugar and freeze-dried strawberry powder in a small bowl. If desired, stir in a small amount of pink gel food coloring for a deeper hue.
14. **Prepare the Strawberry Cream Filling:** Add the dairy-free butter and cream cheese to a mixing bowl. Whip until smooth and creamy.

15. Add the icing sugar and strawberry jam. Whip on high speed until fully incorporated and fluffy.
16. Transfer the filling into a piping bag fitted with a round nozzle. Poke a small hole into the side of each doughnut and fill generously with the strawberry cream. Optional: pipe a small amount of strawberry jam inside as well.

## Notes

Nutrition information is an estimate per doughnut. For a lighter option, the doughnuts can be baked at 375°F (190°C) for 10-12 minutes, though texture will differ.

Keywords:Doughnut, Strawberry, Vegan, Fried, Dessert