



Chocolate filled Doughnut

Take your Chanukah celebration to the next level with these indulgent chocolate-filled sufganiyot. Filled with a rich malted chocolate pastry cream, coated in a silky bittersweet chocolate glaze, and topped with crunchy malted milk balls and chocolate shavings — this trifecta is truly divine.

Ingredients

Malted Chocolate Pastry Cream

- 4 large egg yolks
- ¼ cup granulated sugar
- 2 tablespoons cornstarch
- 3 tablespoons cocoa powder
- ½ cup malted milk powder
- ¼ teaspoon kosher salt
- 1 cup whole milk
- 3 ounces bittersweet chocolate, chopped
- 2 tablespoons unsalted butter
- 2 teaspoons vanilla extract

Doughnuts

- 12 prepared Classic Sufganiyot doughnuts (see recipe separately)

Bittersweet Chocolate Glaze

- ½ cup heavy cream
- 4 ounces bittersweet chocolate, chopped
- 2 tablespoons unsalted butter, softened
- 1 teaspoon vanilla extract

Garnish

- Chopped dark chocolate malted milk balls
- Chocolate shavings

Instructions

Malted Chocolate Pastry Cream

1. In a medium saucepan, whisk together egg yolks, sugar, cornstarch, cocoa powder, malted milk powder, and salt until smooth and thick.
2. Gradually whisk in the milk, ensuring no lumps remain. Place the pan over medium-low heat, stirring constantly to prevent scorching or curdling.

3. Once the mixture begins to boil, it will thicken rapidly. Continue whisking until it reaches a smooth, pudding-like consistency.
4. Remove from heat and immediately stir in chopped bittersweet chocolate, butter, and vanilla extract until fully melted and incorporated.
5. Transfer to a bowl and press a piece of parchment paper directly onto the surface to prevent a skin from forming. Refrigerate for at least 2 hours until chilled and set.

Assemble the Sufganiyot

1. Fit a pastry bag with a round tip and fill it with the chilled malted chocolate pastry cream. Insert the tip into the side or top of each sufganiyah and gently pipe in the filling until full.

Bittersweet Chocolate Glaze

1. Heat the heavy cream over low heat until steaming but not boiling. Pour over chopped bittersweet chocolate and let sit for 10 minutes to melt.
2. Stir in softened butter and vanilla extract until the glaze is smooth and glossy.
3. Dip or spoon the glaze over each filled doughnut.

Garnish & Serve

1. Sprinkle with chopped malted milk balls and chocolate shavings for added texture and flair. Serve immediately or store refrigerated until ready to enjoy.