

4. Czech Filled Donuts Koblíhy 2025

Czech Filled Donuts Koblíhy

About 15 donuts

Dough:

4 cups of bread flour + **Extra flour** for flouring

½ cup of granulated sugar

1 TBSP of active dry yeast

Pinch of salt

1 cup of lukewarm milk - about 90 to 100°F (preheat in the microwave or on the stove)

1 stick (¼ LB) of butter – fully melted *

3 eggs

* Cut butter into small pieces before melting and place into a measuring pitcher (or small microwavable mixing bowl). Then, microwave briefly with a few seconds break between - to prevent little "explosions." Optionally, melt the butter over low heat with occasional whisking.

Filling:

Approximately **1 ½ cup** of preserve or jelly – adjust as needed. If fruit pieces are present, process the preserve or jelly in a blender prior to filling to prevent clogging of the Bismarck tip.

Or **1 ½ cup** of vanilla pastry cream for filling pastry– recipe below.

Or **1 ½ cup** of chocolate pastry cream for filling pastry– recipe below.

Optional Glaze: *

2 cups of confectioners' sugar

3 – 5 TBSP of water **

2 TSBP of vanilla extract

Optional: food coloring (follow the package's instructions)

* Traditionally, Czech filled donuts Koblíhy are simply filled and then dusted with powdered sugar. However, they can also be glazed.

**3 - 4 TBSP for thick glaze or 4 – 5 for fine glaze.

Tools:

Measuring Spoons & Measuring Cups

Kitchen Mixer with Hook Attachment

Whisk

Measuring Pitcher or Small Glass/Ceramic

Bowl Scraper or Silicone Spatula

Plastic Wrap or plate

Rolling Pin

3" round cookie cutter

Icing spatula

2 Baking sheet

Deep Fryer with Frying Oil or 6 QT (or larger) Pot with 2 - 3 QT of Frying Oil and Thermometer for Deep Frying

Skimmer or slotted turner

Mixing Bowl

Pastry Bag with Bismarck pastry tip (long tip for filling)

Directions:

Already Prepare:

1. Dough:

Let's start preparing the Czech filled donuts Koblíhy with the dough preparation.

1.1. Place into a kitchen mixer with a hook attachment:

4 cups of bread flour

½ cup of granulated sugar

1 TBSP of active dry yeast

Pinch of salt

Briefly stir with a whisk just enough to combine all ingredients (about 1 minute).

1.2. Add:

1 cup of lukewarm milk

1 stick of butter – melted

3 eggs

Knead on low speed until all ingredients are partially incorporated (about 1 - 2 minutes).

1.3. Then increase speed to medium-high and knead until a sticky dough is formed (about 3 - 4 minutes).

2. Raising the Dough:

- 2.1. Remove the bowl from the mixer and cover it with plastic wrap. Let it rise in a warm place until it has at least doubled in size (about 2 - 3 hours).

Start Here:

3. Shaping:

Note:

Work on a lightly floured surface

- 3.1. Place the dough on a floured surface and, using a rolling pin, flatten the dough to about ½" thickness

Tips:

- If the dough sticks to the rolling pin, consider gently flouring the top.
- If the dough is generally too sticky, consider incorporating some flour into the dough. You can do it by using a kitchen mixer or your hands.

- 3.2. Cut each donut and donut hole by using a 3" cookie cutter.

Note: Czech filled donuts, koblihy, do not have a donut hole.

- 3.3. Place it on a lightly floured baking sheet and repeat with the remaining dough.

- 3.4. Form the leftover dough together with your hands and roll it again with a rolling pin. Then, cut more donuts.

Tip:

To make the process easier, you can simply fry the scraps instead (the shape will be off, but they will still taste delicious). Alternatively, you can reform the dough and then cut non-traditional Czech long johns to make the process with reformed dough easier.

4. Proofing & Oil Preheating:

- 4.1. Let the donuts proof in a warm place for about 30 minutes or at room temperature for about 45 minutes.

Note:

You are not looking for any specific volume increase; you just want to give the dough an opportunity to recover.

- 4.2. Set your oil to preheat to 320°F.

Important:

Carefully monitor the oil temperature. If the oil reaches a higher temperature (usually over 400°F), it becomes flammable.

5. Filling Preparation:

- 5.1. While the donuts are proofing, prepare the filling. Fill a pastry bag fitted with a Bismarck tip with the preserve or jelly, or prepare the pastry cream and fill a pastry bag with a Bismarck tip, so they are ready to fill the donuts soon after frying.

6. Fry:

Note:

Fry donuts in batches based on the size of your deep fryer (or pot).

- 6.1. Place each donut carefully into the preheated hot oil by hand.

Tip:

If you find this task too complicated, you can optionally use a slotted turner to place the donuts in.

- 6.2. Fry until a nice color is reached (about 2 – 3 minutes).
- 6.3. Turn and fry until the second side reaches a nice color (another 1 – 3 minutes).
- 6.4. Carefully remove from the hot oil and transfer to the cooling rack or paper towel to let the oil drain off.
- 6.5. Repeat with the remaining donuts.

7. Optionally Prepare Glaze:

- 7.1. Place all ingredients into a medium mixing bowl:

2 cups of confectioners' sugar

3 – 5 TBSP of water

2 TSBP of vanilla extract

Optional: food coloring (follow the package's instructions)

Thoroughly stir together with a whisk until fully incorporated (about 30 seconds).

Tip:

Work one by one, and after finishing the first one, try to determine if the glaze thickness meets your expectations. If you then find out that you would prefer a thicker glaze, simply stir in some confectioners' sugar. If you then find out that you would like a thinner glaze, simply stir in some water.

8. Fill and Optionally Glaze Czech Filled Donuts Koblíhy:**Important:**

- Continue with the following steps once all the doughnuts are cool enough to touch. The donuts need to be glazed and filled while still warm – work quickly.

8.1. Fill Donuts:

- 8.1.1. Insert the pastry tip into the side of the donut, aiming for approximately the middle, and then pipe in a portion of the filling.
- 8.1.2. Repeat with the remaining donuts.

8.2. Optional Glazing:

- 8.2.1. Take each and place it into the glaze.
 - 8.2.2. Let it sit in the glaze for a few seconds.
 - 8.2.3. Slowly take it out and let part of the glaze drip for a few seconds before turning.
 - 8.2.4. Then, place it on the baking sheet or plate.
 - 8.2.5. For the best results, let the glaze harden at room temperature before serving (usually about 10 - 15 minutes).
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Vanilla Pastry Cream for Filling Pastry

About 1 ½ cup; fills about 6 -12

Ingredients:

1 cup of milk (preferably whole milk)

1 yolk

¼ cup of granulated sugar

1 TBSP of cornstarch

1 TBSP of vanilla extract

Tools:

Measuring cups and spoons

Small saucepan or pot

Whisk

Small mixing bowl

Silicone spatula

Pastry Bag with Bismarck pastry tip (long tip for filling)

Directions:

1. Cook Cream:

Let's start preparing the Vanilla Pastry Cream for filling pastries.

1.1. Place into a small pot:

1 cup of milk (preferably whole milk)

1 yolk

¼ cup of granulated sugar

1 TBSP of cornstarch

1 TBSP of vanilla extract

Stir with a whisk until all ingredients are incorporated (about 1 minute).

1.2. Place the pot on medium heat and cook while constantly stirring with a whisk until it thickens (about 2 - 3 minutes).

1.3. Take off the burner, place the mixture into a small mixing bowl, and let it partially cool

Notes:

The filling can reach room temperature, but it doesn't have to. It's important to cool it to at least 100°F so it can be placed into the pastry bag for filling.

2. Fill your Pastry with Vanilla Pastry Cream for Filling Pastry:

- 2.1. Fill a pastry bag fitted with a Bismarck tip and twist the end.
 - 2.2. Insert the pastry tip into the side of the pastry, aiming for approximately the middle, and then pipe in a portion of the filling.
 - 2.3. Repeat with the remaining pastry.
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Chocolate Pastry Cream for Filling Pastry

About 1 ½ cup; fills about 6 -12

Ingredients:

- 1 cup** of milk (preferably whole milk)
- 1** yolk
- ¼ cup** of granulated sugar
- 2 TBSP** of cocoa powder (unsweetened)
- 1 TBSP** of cornstarch
- 1 TBSP** of vanilla extract

Tools:

- Measuring cups and spoons
- Small saucepan or pot
- Whisk
- Small mixing bowl
- Silicone spatula
- Pastry Bag with Bismarck pastry tip (long tip for filling)

Directions:**1. Cook Cream:**

Let's start preparing the Vanilla Pastry Cream for filling pastries.

1.1. Place into a small pot:

1 cup of milk (preferably whole milk)
1 yolk
¼ cup of granulated sugar
1 TBSP of cornstarch
2 TBSP of cocoa powder (unsweetened)
1 TBSP of vanilla extract

Stir with a whisk until all ingredients are incorporated (about 1 minute).

1.2. Place the pot on medium heat and cook while constantly stirring with a whisk until it thickens (about 2 - 3 minutes).

1.3. Take off the burner, place the mixture into a small mixing bowl, and let it partially cool

Notes:

The filling can reach room temperature, but it doesn't have to. It's important to cool it to at least 100°F so it can be placed into the pastry bag for filling.

2. **Fill your Pastry with Vanilla Pastry Cream for Filling Pastry:**

2.1. Fill a pastry bag fitted with a Bismarck tip and twist the end.

2.2. Insert the pastry tip into the side of the pastry, aiming for approximately the middle, and then pipe in a portion of the filling.

2.3. Repeat with the remaining pastry.

Disclaimer:

All steps in this recipe are just suggestions, and the author and/or publisher of this recipe is not responsible for the following:

- outcome of preparation
- any health risk related to the incorrect handling of food and/or not following USDA recommendations, such as but not limited to, following the minimum safe serving temperatures
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