

What to prepare before class:

## 4. Czech Filled Donuts Koblíhy 2025

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### 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 TBSP** 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)

Additional Preparation Steps:

Aside from preparing the ingredients and tools listed above, please perform the following preparation steps before taking the class:

About 2 – 3 hours before class:

**1. Dough:**

**Let's start preparing the Czech filled donuts Koblíky 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).

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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)

Additional preparation steps:

No additional preparation steps are needed.

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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

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Silicone spatula

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

Additional preparation steps:

No additional preparation steps are needed.

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Please let me know if you have any questions: [tom@cookinghub.com](mailto:tom@cookinghub.com)