

Great Yeast Doughnuts

2 (1/4 ounce) package yeast
1/4 cup water (105-115)
1 1/2 cups lukewarm milk (scalded, then cooled)
1/2 cup sugar
1 teaspoon salt
2 eggs
1/3 cup shortening (Crisco)
5 cups all-purpose flour
Vegetable oil

Directions

Dissolve yeast in warm water in 2 1/2-quart bowl.

Add milk, sugar, salt, eggs, shortening and 2 cups flour.

Beat on low for 30 seconds, scraping bowl constantly.

Beat on medium speed for 2 minutes, scraping bowl occasionally.

Stir in remaining flour until smooth.

Cover and let rise until double, 50-60 minutes.

(Dough is ready when indentation remains when touched.) Turn dough onto floured surface; roll around lightly to coat with flour.

Gently roll dough 1/2-inch thick with floured rolling pin.

Cut with floured doughnut cutter.

Cover and let rise until double, 30-40 minutes.

Heat vegetable oil in fryer to 350°.

Slide doughnuts into hot oil with wide spatula.

Turn doughnuts as they rise to the surface.

Fry until golden brown, about 1 minute on each side.

Remove carefully from oil (do not prick surface); drain.

Dip the doughnuts into creamy glaze set on rack. Slightly cool and add frosting on top.

Dip in sprinkles or other toppings after chocolate if desired.



Creamy Glaze

1/3 cup butter

2 cups powdered sugar

1 1/2 teaspoons vanilla

4 -6 tablespoons hot water

Heat butter until melted.

Remove from heat.

Stir in powdered sugar and vanilla until smooth.

Stir in water, 1 tablespoon at a time, until desired consistency.

Chocolate Frosting

1/3 cup butter

2 cups powdered sugar

1 1/2 teaspoons vanilla

4 -6 tablespoons hot water

4 ounces milk chocolate chips or 4 ounces semi-sweet chocolate chips

Heat butter and chocolate over low heat until chocolate is melted. Remove from heat.

Stir in powdered sugar and vanilla until smooth.

Stir in water 1 tablespoon at a time, until desired consistency

Burnt Caramel and Sea Salt Glaze

6 T unsalted Butter

1 c Sugar

1/2 c Heavy Cream

Sea Salt Flakes

Heat the butter over medium heat. Butter will foam, then settle down. Continue to cook and the now separated solids will begin to brown and develop a toasty, nut aroma. Remove from heat. In a large saucepan, heat sugar over medium high heat. As sugar begins to melt, swirl the pan side to side frequently to help the sugar melt evenly. Continue to cook and swirl until the caramel begins to smoke slightly and is a deep amber color. Remove from heat then pour in the browned butter. Pour in the heavy cream. (It will bubble up quite a bit.) Whisk to incorporate. Set aside to cool. Frost and sprinkle with sea salt.

Chocolate Cake Donuts

2 1/2 cups all-purpose flour
1 cup unsweetened cocoa powder
2 teaspoons baking powder
1 teaspoon salt
4 large eggs
1 1/2 cups granulated sugar
1/3 cup buttermilk
5 tablespoons butter, melted and cooled
2 quarts oil for frying

Glaze

1/4 cup milk
2 1/2 cups confectioner's sugar
1 teaspoon vanilla
pinch of salt

In a large bowl, whisk together flour, cocoa powder, salt, and baking powder and set aside. In a smaller bowl, whisk eggs for 1 minute, until they are lightened. Add the sugar, melted butter, and buttermilk and whisk immediately for an additional minute. Add the wet ingredients to the dry and mix together with a large rubber spatula, until they come together. Do not overmix.

Liberally flour a work surface and turn the dough out onto it. Give the dough a fold so it comes together in one mass, then allow it to rest for 10 minutes. Liberally flour the top of the dough (it will be sticky, don't be afraid to use flour) and press it flat. Then, use a rolling pin to make the dough an even 1/2 inch thick. Using cutters dipped in flour, cut the doughnuts and place on a floured tray.

Prepare your frying oil to 375 degrees and glaze setup.



Buttermilk Cake Doughnuts

1 tablespoon active dry yeast
1/2 cup warm water
1/2 cup buttermilk
3 tablespoons shortening, melted
3 tablespoons sugar
3 cups self-rising flour
vegetable oil
2 1/2 cups sifted powder sugar
1/4 cup milk

Dissolve yeast in warm water in a large bowl; let stand 5 minutes. Add buttermilk, shortening, sugar and 1 1/2 cups of the flour; mix well.

Add enough remaining flour to make a soft dough. Turn dough onto a floured surface and knead several times.

Roll dough to 1/2 inch thick and cut with a 2 1/2 inch doughnut cutter.

Place doughnuts on a lightly floured surface, cover and let rise 45 minutes or until double in bulk.

Heat 2-3 inches of oil to 375 degrees F. Drop in 4 or 5 doughnuts at a time.

Drain, dip in glaze, frost, and decorate.

Sweet Potato Donut Drop

2 cups all-purpose flour
1/2 teaspoon salt
1 teaspoon baking powder
2 eggs, separated
2/3 cup milk
1/4 cup sweet potatoes, cooked and mashed
oil, enough to deep fry
1/2 cup powdered sugar or cinnamon sugar

Sift dry ingredients into a bowl.
Add egg yolks to milk, mix well.
Add the sweet potatoes and mix well.
Beat egg whites until stiff and fold into the batter.

Heat oil until very hot.
Drop batter by spoonful into deep oil.
Beignets will float and pop over when done.
Remove when light brown.

Glaze and frost.



Spudnuts

1 3/4 c. milk, scalded
1/2 c. shortening
1/2 c. sugar
1/2 c. mashed potatoes

Scald milk. Stir in shortening, sugar and potatoes. Cool to lukewarm. Blend well.

Sprinkle 1 package active dry yeast over 1/2 cup warm water. Stir until yeast is dissolved.

Add to milk mixture:

2 eggs, beaten
1/2 tsp. vanilla
6 1/2 to 7 c. flour
1 tsp. baking powder
2 tsp. salt

Add 1/2 cup flour if needed to make soft dough you can handle (no more flour than necessary). Turn into greased bowl; turn dough to grease top. Cover and let rise in warm place until double, about 1 1/2 hours. Roll to 1/2 inch thickness on floured board. Cut with floured doughnut cutter.

Place doughnuts on waxed paper. Cover and let rise in warm place until double, approximately 30 minutes. Fry a few at a time in hot 375 degree oil. Drain on absorbent paper.

Spread warm doughnuts with glaze made of confectioners' sugar and milk or shake them in sugar to coat them. Makes about 4 dozen.



Baked White Chocolate Cake Doughnuts

1¼ cups cake flour
½ cup sugar
1¼ teaspoons baking powder
1/8 teaspoon ground nutmeg
¼ teaspoon salt
½ cup buttermilk
1 large egg
1½ tablespoons butter, melted
½ teaspoon clear vanilla extract
4 ounces white chocolate, melted

Preheat oven to 425° F. Spray mini doughnut pan with non-stick cooking spray, set aside. Place the chocolate in a heatproof bowl set over a small saucepan of just simmering water and using a spatula stir until chocolate is melted and smooth, set aside to cool.

Into a large bowl, using a fine-mesh sieve, sift together the flour, sugar, baking powder, nutmeg and salt. Whisk to combine.

In a small bowl whisk together the buttermilk, egg, butter and vanilla.

Add the buttermilk mixture to the flour mixture and whisk to just combine.

Add the cooled chocolate and whisk to just combine.

Place the doughnut batter into a large piping bag fitted with a small coupler and screw (no tip required). Pipe batter into doughnut pan. Tap doughnut pan lightly on counter.

Bake until the tops of the doughnuts spring back when touched, about 4 to 6 minutes. Remove from oven and cool in doughnut pan on a wire rack for 5 minutes before removing (do not miss this step).

Remove from pan and place on wire rack to cool completely.

Finish the doughnuts with glaze and sprinkles.

Vanilla Doughnut Glaze

¼ cup milk
1 teaspoon clear vanilla extract
2 cups confectioners' sugar, sifted

Warm the milk and vanilla in a medium saucepan set over low heat.

Add the confectioners' sugar and whisk slowly until well combined.

If tinting glaze, using a toothpick, add a drop of gel paste at a time, whisking to combine well, until you've reach the desired color.

Buttermilk Pumpkin Glazed Donuts

1 3/4 cups all-purpose flour
2 teaspoons baking powder
1/4 teaspoon baking soda
1/2 teaspoon salt
1 teaspoon cinnamon
1/2 teaspoon nutmeg
1/4 teaspoon ginger
1/8 teaspoon cloves
1 1/2 tablespoons unsalted butter, room temperature
1/4 cup packed light brown sugar
1/4 cup sugar
1 egg
1 teaspoon vanilla
1/4 cup buttermilk
1/2 cup pumpkin puree

Oil for frying

Glaze (mix together)

1 cup powdered sugar
1/2 teaspoon cinnamon
1/8 teaspoon nutmeg
1/8 teaspoon ginger
pinch of cloves
2 tablespoons buttermilk

Instructions for the Doughnuts

In a medium bowl, whisk together the flour, baking powder, baking soda, salt, cinnamon, nutmeg, ginger, and cloves. Set aside.

In a small bowl or measuring cup, whisk to combine the buttermilk and pumpkin puree. Set aside.

Beat butter and both sugars together until well blended, about 1 minute. Add in the egg and vanilla and mix until combined.

On low speed, add in the flour mixture, in 3 additions, alternating with the buttermilk mixture. Start and end with the flour mixture. When the dough comes together (dough will be slightly wet), cover and refrigerate for about 3 hours.

On a well floured work surface, pat out the dough to 1/2 inch thick round. Using a 3-inch circle cutter (or smaller), cut circles out of the dough.

Heat the oil to 365 to 370 degrees F. Add the dough rings, about 3 to 4 at a time, so that they are not touching. Fry the doughnuts,



Apple Cider Spice Doughnuts

1 c. apple cider
1 c. sugar
3 1/2 c. all-purpose flour
2 tsp. baking powder
1 tsp. baking soda
1/2 tsp. salt
3/4 tsp. pumpkin pie spice
1/4 c. butter-flavored shortening
2 eggs

1/2 c. buttermilk
1 quart oil (for frying)

Spiced Sugar

Shake or whisk to combine:

3/4 c. white sugar
1 Tbsp. + 1 tsp. pumpkin pie spice

In a medium saucepan over high heat, bring the apple cider to a boil. Continue to cook over high heat for about 7-10 minutes or until it's reduced to 1/4 c. Remove from heat and allow to cool (you can transfer it to a heat-safe cup and place in the refrigerator or freezer to make things move a little more quickly. While the cider is reducing, combine shortening and sugar in a large bowl and mix with an electric mixer on high for 2-3 minutes or until it's light and fluffy. Add eggs one at a time, beating completely after each addition. Add reduced cider and buttermilk and beat until combined.

In a separate bowl, whisk together flour, baking powder, baking soda, salt, and pumpkin pie spice. Add flour mixture to the liquid mixture and beat until just blended. The dough will be very soft—it will be about the consistency of chocolate chip cookie dough. Carefully lay a sheet of plastic wrap on top of a baking sheet. Transfer dough to the plastic wrap. Lightly flour a rolling pin and roll dough out to about 1/2" thick. Top with another layer of plastic wrap and transfer the pan to the freezer for about 20 minutes or the refrigerator for 1 hour. While dough is chilling, you can prepare the spiced sugar topping.

When the dough has chilled, remove from the freezer/refrigerator. Cut out doughnuts. Place cut dough pieces on a lightly floured baking sheet. When all the dough has been cut out, place the pan back in the refrigerator while you prepare the oil for frying. Heat oil to 325 degrees, fry, drain, and dip in spiced sugar.

Simple Cake Doughnuts

2 ½ cups all-purpose flour
½ cup white sugar
1 tbsp baking powder
½ tsp salt
1 tsp cinnamon
½ tsp ground nutmeg
1 cup milk
1 egg, beaten
¼ cup melted and cooled butter
2 tsp vanilla
Oil for frying
Glaze or cinnamon and sugar mixture

Stir together flour, sugar, baking powder, salt 1 tsp of cinnamon and nutmeg. Make a well in mixture and add egg, milk, butter and vanilla. Blend together, cover and refrigerate for 1 hour.

Roll out chilled dough and cut into doughnuts. Fry in hot oil, drain and sprinkle with cinnamon and sugar.

Baked Grapefruit Donut

Nonstick cooking spray
2 cups all-purpose flour
2 cups granulated sugar
2 tsp baking powder
1 tsp ground ginger
½ tsp salt
1 ¼ cups buttermilk
1 large egg
1 Tbsp canola oil
1 tsp vanilla extract
1 large grapefruit, zested
4 strips (each 2 inches long) grapefruit zest, thinly sliced
1 cup confectioners' sugar
3 Tbsp grapefruit juice

Coat 2 six-cavity doughnut pans with nonstick spray. Preheat oven to 350 degrees. In a large bowl, combine flour, 1 ½ cups granulated sugar, baking powder, ginger, and salt, and mix well.

In a small bowl, whisk buttermilk, egg, canola oil, vanilla, and zest of 1 grapefruit to combine. Add wet ingredients to dry ingredients and stir. Spoon the batter into the prepared pans, filling each cavity a little more than three-quarters. Bake for 25 to 30 minutes. Let cool in pan for 5 minutes, then turn doughnuts out onto a wire rack to cool completely. In a small bowl, whisk confectioners' sugar and juice until smooth. Set glaze aside. In a small saucepan, combine zest strips, 3 tablespoons granulated sugar, and 3 tablespoons water, and bring to a boil. Reduce heat to low and simmer mixture until sugar dissolves, about 5 minutes. Strain. Toss zest immediately in remaining granulated sugar until coated. Transfer to a cutting board and chop. For each doughnut, carefully dip the top in glaze, then set on a wire rack, glaze side up, so excess drips off. Sprinkle immediately with chopped zest.

Apple Fritters

1 cup flour
1 ½ teaspoons baking powder
3 tablespoons sugar
¼ teaspoon salt
1 egg (beaten)
⅓ cup milk
1 cup apple (diced)
1 cup cooking oil



Cook apples in small amount of water until soft. Add sugar and pinch of cinnamon if you like the flavor.

Measure and sift all dry ingredients.

Beat eggs and milk together; slowly incorporating the dry ingredients.

Add the cooked, chopped apples.

Drop teaspoon full of apple-batter into hot oil and fry until golden brown in color- 3 minutes on each side.

Remove from oil and drain on brown paper.

Cool and sprinkle with sugar or dip in glaze.

Makes 12 small fritters.

