

Assignment -1

Digital Marketing

Student Name	Angeline Daphne K
Student Roll Number	20URCS005
NM ID	C359CF15BB6916A915C4DABC209622CE
College Name	AAA College of Engineering and Technology

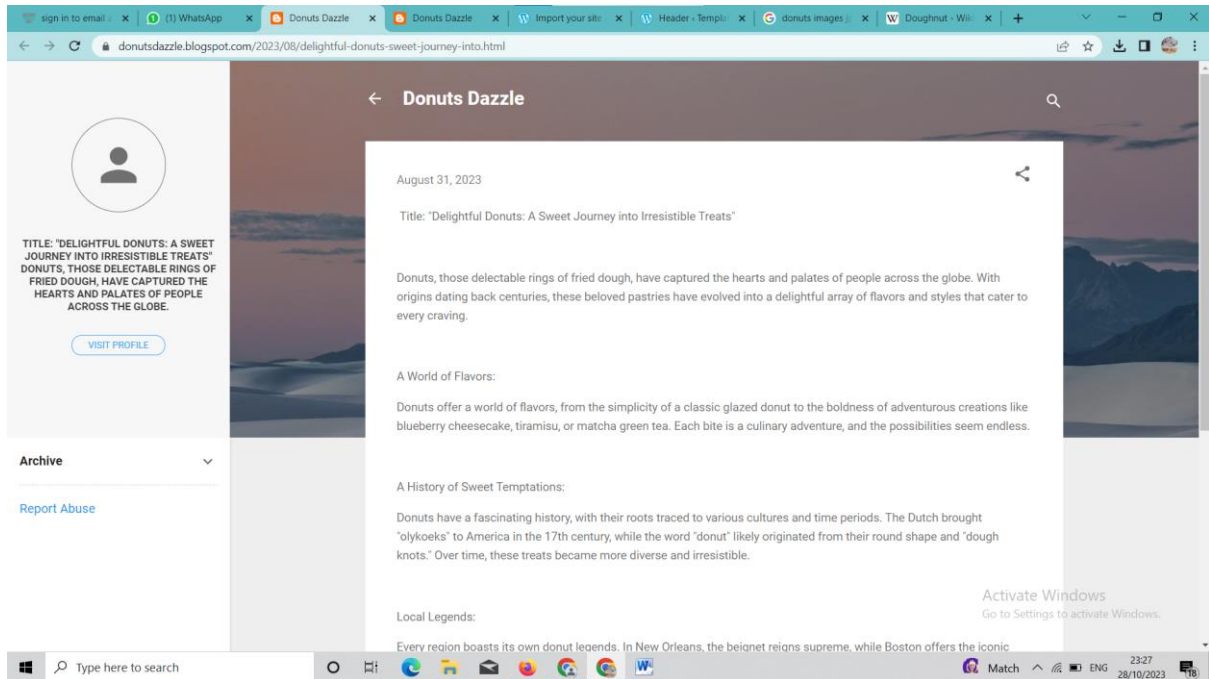
QUESTION:

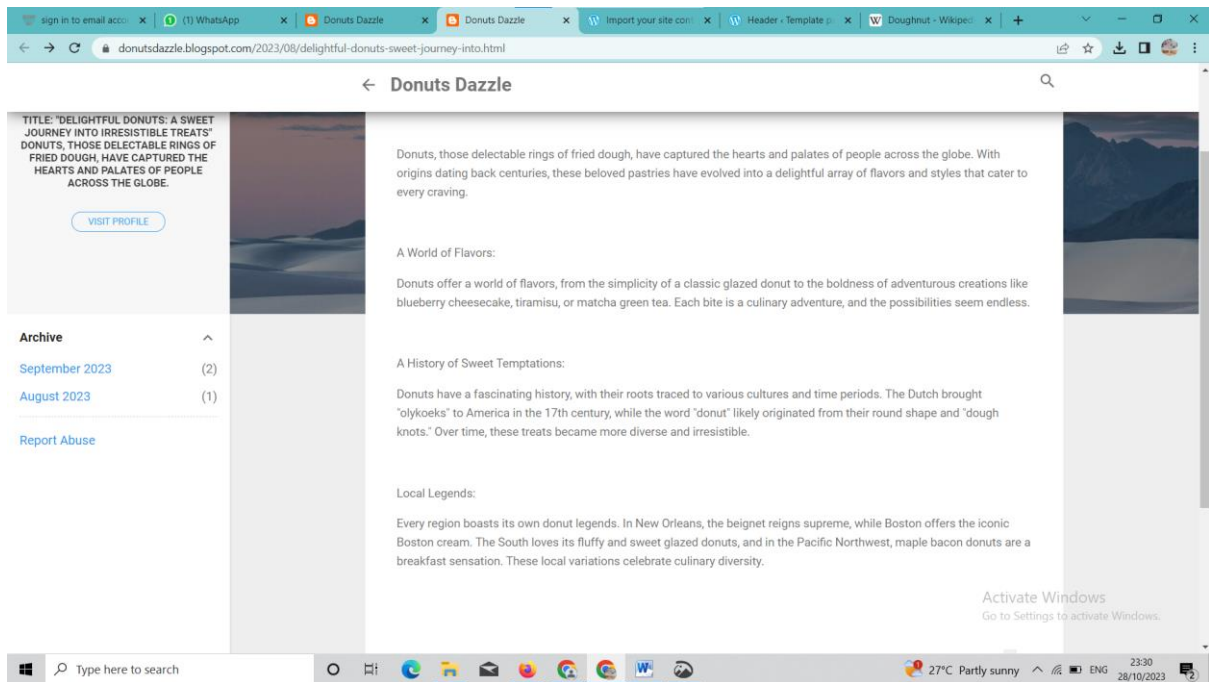
Create a blog or website using Blogspot and WordPress. Customize the theme design and post new article with 500 words.

BLOG USING BLOGSPOT:

Blog link: <https://donutsdazzle.blogspot.com/2023/08/delightful-donuts-sweet-journey-into.html>

Blog Title: Delightful donuts

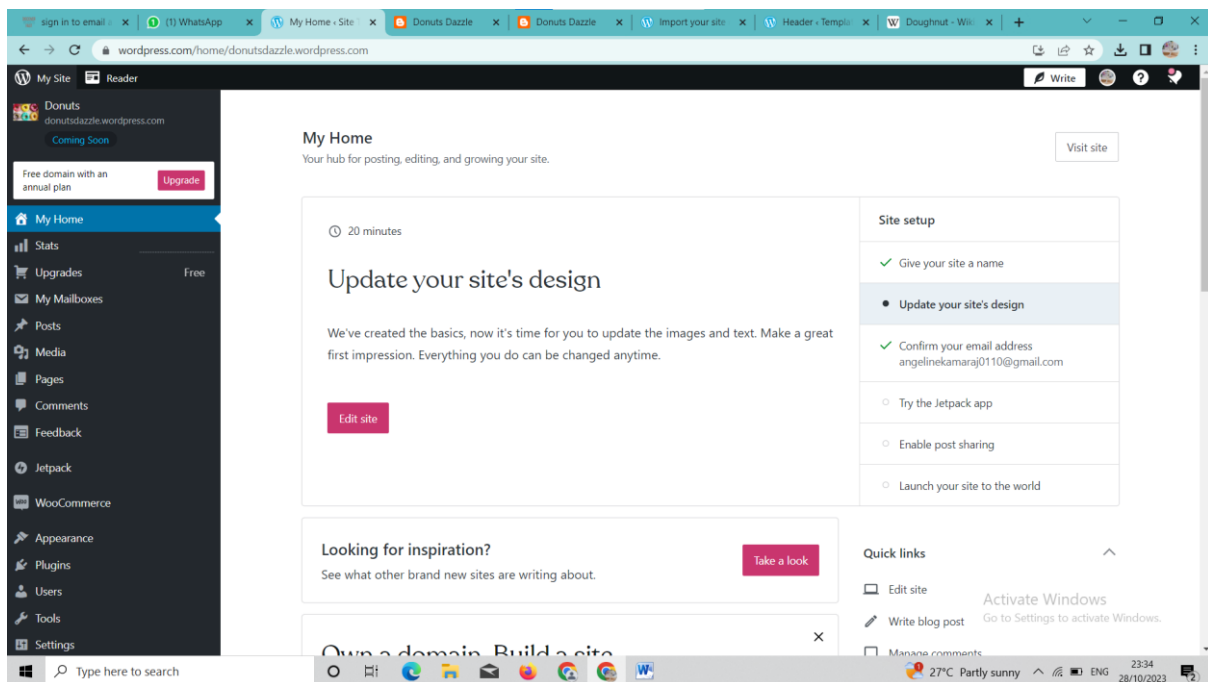




BLOG USING WORDPRESS:

Wordpress link: https://donutsdazzle.wordpress.com/wp-admin/site-editor.php?postId=pub%2Fcreatio-2%2F%2Fheader&postType=wp_template_part&canvas=edit

Blog Title: delightful donuts



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Donuts

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the first known printed use of *donut* was in *Peck's Bad Boy and his Pa* by [George W. Peck](#), published in 1900, in which a character is quoted as saying, "Pa said he guessed he hadn't got much appetite, and he would just drink a cup of coffee and eat a donut."^[22] According to author John T. Edge the alternative spelling "donut" was invented in the 1920s when the New York-based Display Doughnut Machine Corporation abbreviated the word to make it more pronounceable by the foreigners they hoped would buy their automated doughnut making equipment.^[23] The donut spelling also showed up in a *Los Angeles Times* article dated August 10, 1929 in which Bailey Millard jokingly complains about the decline of spelling, and that he "can't swallow the 'wel-dun donut' nor the ever so 'gud bred'."

The interchangeability of the two spellings can be found in a series of "National Donut Week" articles in *The New York Times* that covered the 1939 World's Fair. In four articles beginning October 9, two mention the *donut* spelling. Dunkin' Donuts, which was so-named in 1950, following its 1948 founding under the name Open Kettle (Quincy, Massachusetts), is the oldest surviving company to use the *donut* variation; other chains, such as the defunct Mayflower Doughnut Corporation (1931), did not use that spelling.^[24] According to the *Oxford Dictionaries* while "doughnut" is used internationally, the spelling "donut" is American.^[25] The spelling "donut" remained rare until the 1950s, and has since grown significantly in popularity; ^[26] this growth in use has possibly been influenced by the spread of Dunkin' Donuts.^[27]

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Types



Clockwise from upper left: Doughnuts in two shapes, [Tim Hortons](#) "Timbits" doughnut holes, glazed doughnuts from [Five Daughters Bakery](#), and a pink Christmas doughnut.

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Rings

Hanson Gregory, an American, claimed to have invented the ring-shaped doughnut in 1847 aboard a lime-trading ship when he was 16 years old. Gregory was dissatisfied with the greasiness of doughnuts twisted into various shapes and with the raw center of regular doughnuts. He claimed to have punched a hole in the center of dough with the ship's tin pepper box, and to have later taught the technique to his mother.^[28] *Smithsonian Magazine* states that his mother, Elizabeth Gregory, "made a wicked deep-fried dough that cleverly used her son's spice cargo of nutmeg and cinnamon, along with lemon rind," and "put hazelnuts or walnuts in the center, where the dough might not cook through", and called the food 'doughnuts'.^[3]

Ring doughnuts are formed by one of two methods: by joining the ends of a long, skinny piece of dough into a ring, or by using a doughnut cutter, which simultaneously cuts the outside and inside shape, leaving a doughnut-shaped piece of dough and a doughnut hole (the dough removed from the center). This smaller piece of dough can be cooked and served as a "doughnut hole" or added back to the batch to make more doughnuts. A disk-shaped doughnut can also be stretched and pinched into a torus until the center breaks to form a hole. Alternatively, a doughnut depositor can be used to place a circle of liquid dough (batter) directly into the fryer.

There are two types of ring doughnuts, those made from a yeast-based dough for raised doughnuts, or those made from a special type of cake batter.^[2] ^{[29][30]} Yeast-raised doughnuts contain about 25% oil by weight, whereas cake doughnuts' oil content is around 20%, but have extra fat included in the batter before frying. Cake doughnuts are fried for about 90 seconds at approximately 190 to 198 °C (374 to 388 °F), turning once. Yeast-raised doughnuts absorb more oil because they take longer to fry, about 150 seconds, at 182 to 190 °C (360 to 374 °F). Cake doughnuts typically weigh between 24 and 28 g (0.85 and 0.99 oz), whereas yeast-raised doughnuts average 38 g (1.3 oz) and are generally larger, and taller (due to rising) when finished. ^[citation needed]

Daniela Galarza, for *Eater*, wrote that "the now-standard doughnut's hole is still up for debate. Food writer Michael Krondl surmises that the shape came from recipes that called for the dough to be shaped like a jumble – a once common ring-shaped cookie. In *Cuisine and Culture: A History of Food and People*, culinary historian Linda Civitello writes that the hole was invented because it allowed the doughnuts to cook faster. By 1870 doughnut cutters

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Topping



The process of glazing doughnuts

After frying, ring doughnuts are often topped. Raised doughnuts are generally covered with a glaze (icing). Cake doughnuts can also be glazed, powdered with confectioner's sugar, or covered with cinnamon and granulated sugar. They are also often topped with cake frosting (top only) and sometimes sprinkled with coconut, chopped peanuts, or sprinkles.

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