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Round Rock Donut Recipe: Pillowy Perfection At Home

by Doughnut Lounge

Round Rock Donuts have a loyal following in Texas. The original orange-yellow glazed donuts were created in Round Rock, Texas.



According to local legend, the original Round Rock Donut recipe was developed by a local farmer's wife who sold warm homemade donuts on weekends to help pay family expenses.

Word spread quickly about her melt-in-your-mouth yeast donuts with the tangy sweet glaze. Soon there were long lines of eager customers waiting for hot donuts on Friday and Saturday mornings. As demand grew, the farmer eventually opened a small donut shop to sell the treats full time.

Today, Round Rock Donuts are beloved for their fluffy interior and crispy outside. The glaze has a distinctive citrus flavor that perfectly balances the rich, indulgent dough. Customers rave about the pillowy texture that seems to "melt in your mouth."

This recipe aims to recreate the classic Round Rock Donut so you can enjoy this iconic Texas treat in your own home. We'll share tips for making the dough, shaping and frying the donuts, and mixing up the signature glaze.

Follow our step-by-step instructions and you'll be amazed how close these homemade donuts taste to the original. Let's get started!

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Ingredients



Ingredients

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To make authentic Round Rock Donuts at home, you'll need the following ingredients:

- **Flour** – All-purpose flour works well. You'll need around 3 cups. Choose a high-quality brand without any bitter aftertaste.
- **Sugar** – 1/4 cup of granulated sugar adds sweetness to the dough.
- **Yeast** – Active dry yeast is preferred, about 1 tablespoon. Make sure it's fresh and active.
- **Salt** – 1 teaspoon of table salt for flavor.
- **Milk** – Scald 1/2 cup of whole milk. The higher fat content makes the donuts tender.
- **Butter** – 2 tablespoons melted butter adds richness. Use unsalted for the best flavor.
- **Eggs** – Crack in 2 large eggs at room temperature.
- **Vanilla extract** – 1 teaspoon pure vanilla extract enhances the dough's aroma.
- **Oil for frying** – Use peanut or vegetable oil with a high smoke point. You'll need 4-6 cups.

For the glaze:

- **Powdered sugar** – Around 2 cups to make a thick glaze. Sift for smoothness.
- **Milk** – 2-3 tablespoons of whole milk for glaze consistency.
- **Vanilla** – 1/2 teaspoon vanilla extract for flavor.

The key is choosing the freshest ingredients for flavor and proper dough fermentation. Avoid old yeast, stale flour, sour milk, etc.

Equipment

Making round rock donuts at home requires just a few essential pieces of equipment. Here's what you'll need:

- **Mixing bowls** – You'll need several sizes of mixing bowls for the different stages. Use sturdy stainless steel or heatproof glass bowls.
- **Mixer** – A stand mixer with a dough hook makes kneading the dough easy. A handheld mixer can work too.
- **Rolling pin** – Opt for a french style rolling pin without handles for easiest use. Roll dough to an even thickness before cutting.
- **Donut cutter** – Cutters with a 1.5-2 inch diameter work best. If you don't have one, use round cookie cutters or trace circles in the dough with the rim of a glass.
- **Frying pot** – Choose a heavy, high-sided pot for safety. Use a thermometer to monitor oil temperature.
- **Candy thermometer** – This specialized thermometer allows you to maintain the ideal 325-350°F oil temperature for frying. It's the most important equipment for success!
- **Cooling racks** – Let donuts drain on wire racks after frying. Line racks with paper towels to absorb excess oil.
- **Pastry brush** – Use a silicone brush to spread glaze evenly over the cooled donuts.

You likely have most of these supplies already. If not, check thrift stores or restaurant supply shops for affordable options. The key is having a good thermometer to monitor frying temperature and create the signature crunch of round rock donuts. Don't skip this essential tool!

Dough Preparation

Making the dough is the most important step for achieving soft, fluffy Round Rock style donuts. Here are step-by-step instructions:

- In a large bowl, combine the flour, sugar, yeast, salt, milk, egg, and melted butter. Use a wooden spoon to mix until a shaggy dough forms.
- Turn out the dough onto a lightly floured surface. Knead the dough for about 5 minutes until smooth and elastic. Add more flour as needed to prevent sticking.
- Place the dough in a lightly greased bowl, turning to coat the dough in oil. Cover with plastic wrap.
- Let the dough rise in a warm area for 1-2 hours until doubled in size. Avoid cold drafts.
- Punch down the risen dough to release air bubbles. Knead briefly on a floured surface to redistribute the yeast.
- Proof the dough a second time by placing it back in the greased bowl, covering with plastic wrap, and letting rise for 30-60 minutes more.
- The dough is ready when it has doubled in size again and looks puffy. Test the readiness by poking the dough – it should slowly spring back rather than leaving an indent.
- Punch down the dough one last time before shaping the donuts.

Proper kneading develops the gluten structure and gives the donuts a chewy texture. Don't rush the proofing times or the dough may not rise fully and your donuts can become dense. Letting the dough double in size ensures adequate fermentation for maximum lift.

Shaping The Donuts

Shaping round rock donuts requires a few techniques to ensure they are consistent in size and will fry evenly. Here are some tips:

- **Roll dough to equal sizes:** After the dough has risen, turn it out onto a lightly floured surface. Gently roll and stretch it to about 1/2 inch thick. Use a 3-inch round cutter to cut out circles, rerolling scraps to

cut more donuts. Make sure all are as close as possible to the same thickness.

- **Let cut donuts relax:** After cutting out the donuts, let them rest for 5-10 minutes before the next step. This allows the dough to relax so the donuts will hold their shape better during frying.
- **Press out centers gently:** Take each donut ring and gently press the center to create a ring shape with a hole in the middle. Try not to stretch the ring, just indent it with your finger.
- **Place on trays to rise:** Arrange the shaped donuts on lightly floured trays or parchment paper, leaving space between each. Cover and let rise 30-45 minutes until slightly puffy. This second rise helps seal the rings so they won't leak during frying.
- **Handle gently:** Be very gentle when moving and turning the risen donuts before frying. Too much disturbance can cause irregular rising or deflating.

Letting the shaped donuts proof ensures they will puff up nicely when fried. Consistent sizing and proper shaping technique will help your homemade round rock donuts turn out picture perfect.

Frying The Donuts

Frying is one of the most important steps to achieving the signature taste and texture of Round Rock Donuts. Follow these tips for perfectly fried donuts:

Oil Temperature

- The best oil temperature for frying is between 360-375°F. This allows the exterior to crisp up while the interior cooks through without getting greasy.

- Use a thermometer to monitor the temperature and adjust the heat to maintain it in the ideal range. Overheating the oil can make the coating too dark and taste burnt.
- Let the oil come fully up to temperature before adding the donuts. Test with a small piece of dough to check it's ready.

Frying Method

- Gently drop the donuts into the hot oil without overcrowding the pan. Fry in batches if needed to allow enough space.
- Fry for 1-2 minutes per side, flipping once with a slotted spoon or tongs when the bottom is golden brown.
- The donuts will puff up and float when ready to flip. Take care when flipping not to deflate the donut.

Doneness Cues

- Look for an evenly golden brown exterior once fried on both sides. The color should match the signature Round Rock donuts.
- A correctly fried donut will have a slightly crisp, craggy exterior that breaks apart gently when bitten.
- The interior should be fully cooked through without any raw dough in the center.
- Allow the donuts to drain on a cooling rack or paper towels before glazing. This prevents excess grease.

Let me know if you would like me to expand or modify anything in this section!

Glazing Your Round Rock Donuts

The glaze is what gives Round Rock Donuts their signature sweetness and shine. While the classic glaze has a distinct orange-yellow hue, you can customize the flavor and color to your liking.

The Classic Glaze

The classic Round Rock glaze features simple ingredients but packs a punch of flavor. Here's how to make it:

- 1 and 1/2 cups confectioners' sugar
- 1/4 cup milk
- 1/2 teaspoon vanilla extract
- 1/4 teaspoon orange extract (optional)

Whisk the confectioners' sugar and milk together until smooth. Add the vanilla and orange extract and mix well. The glaze should coat the back of a spoon but not be too thick. Add a touch more milk or sugar to adjust the consistency.

Glazing Techniques

- Dip the top of each freshly fried donut in the glaze or pour the glaze over the donuts.
- Let excess glaze drip off before placing on a cooling rack.
- For best results, glaze while the donuts are still warm. The heat helps the glaze adhere.
- If glazing cooled donuts, you may need to thin the glaze slightly with more milk.
- Allow glazed donuts to set for 5-10 minutes before serving.

Customizing Your Glaze

Play around with the glaze flavors by substituting extracts, juices, cocoa powder, or food coloring.

Popular variations include:

- Maple – use maple extract and brown food coloring
- Chocolate – add cocoa powder or chocolate syrup
- Strawberry – use strawberry juice and red food coloring
- Vanilla – use additional vanilla extract
- Lemon – use lemon juice and yellow coloring

Dip, drizzle, or decorate your glazed donuts with sprinkles, crushed nuts or other toppings once the glaze has set. Get creative and come up with your own signature glaze combinations.

Variations

One of the best things about homemade donuts is getting creative with different flavors, toppings, and fillings. Here are some delicious ways to put your own spin on the classic Round Rock donut recipe:

Flavor Variations

- **Chocolate donuts** – Add 2 tablespoons of cocoa powder to the dough. Dip the finished donuts in chocolate glaze made with melted chocolate and milk.
- **Maple donuts** – Use maple extract in the dough and glaze the donuts with maple icing.
- **Spiced donuts** – Add 1 teaspoon each of cinnamon, nutmeg, and ginger to the dough. Roll the finished donuts in cinnamon sugar.
- **Fruit donuts** – Fold 1/4 cup of dried cranberries, blueberries, or cherries into the dough. Glaze with flavored icing like orange, lemon,

or raspberry.

- **Coconut donuts** – Add 1/4 cup shredded coconut to the dough. Dip donuts in coconut glaze.
- **Mocha donuts** – Dissolve 2 tablespoons instant coffee into the milk for the glaze.

Topping Ideas

- **Cinnamon sugar** – Roll hot donuts in mixture of 1 cup sugar + 2 tablespoons cinnamon.
- **Chopped nuts** – Coat donuts with finely chopped pecans, walnuts, or almonds.
- **Sprinkles** – Dip tops of glazed donuts in colorful sprinkles or nonpareils.
- **Crushed cookies** – Roll sides of donuts in crushed chocolate sandwich cookies.
- **Bacon** – Top each donut with a small piece of crispy cooked bacon.
- **Shredded coconut** – Roll edges of donuts in sweetened shredded coconut.

Filled Donuts

- **Jam filling** – Inject raspberry, strawberry, apricot, or other jam into center of donuts before frying.
- **Pastry cream** – Fill a piping bag with vanilla or chocolate pastry cream to fill donuts.
- **Whipped cream** – Pipe sweetened whipped cream into a hole cut in side of donuts.
- **Fruit curd** – Fill donuts with lemon, lime, or passionfruit curd.
- **Chocolate ganache** – Fill with creamy chocolate ganache made from heavy cream and chocolate.

The possibilities are endless when it comes to remixing this classic donut recipe into new flavor combinations! Get creative with glazes, toppings, and fillings to make each batch your own.

Storing Round Rock Donuts

Properly storing your homemade Round Rock donuts is important for maintaining texture and taste. Here are some tips:

- **Storage Instructions:** Round Rock donuts are best stored in an airtight container at room temperature or in the refrigerator. Place them in a container lined with paper towels or wax paper to absorb excess oil.
- **Reheating Method:** To reheat, place donuts on a baking sheet in a 300°F oven for 3-5 minutes until warmed through. Microwaving is not recommended as it will make the exterior tough.
- **Maximum Storage Time:** Donuts will stay fresh for 2-3 days at room temperature and 5-7 days in the refrigerator. The glaze may start weeping or getting soggy after this time. For maximum freshness, Round Rock donuts are best enjoyed within 24 hours of frying. The dough itself can be prepared in advance and refrigerated overnight before shaping and frying the next day.

Storing the donuts properly ensures they retain the perfect crispy outside and tender interior! Let the donuts come to room temperature before serving for the ideal just-fried texture.

Nutrition

Round Rock Donuts have a distinctive nutrition profile compared to other classic donut varieties. Here's a breakdown of the nutrition facts for one standard-sized Round Rock Donut:

Serving Size: 1 donut (about 3 ounces or 85 grams)

Calories: 270

Total Fat: 14g

- Saturated Fat: 3.5g
- Trans Fat: 0g

Cholesterol: 15mg

Sodium: 240mg

Total Carbohydrate: 34g

- Dietary Fiber: 0g
- Sugars: 17g

Protein: 3g

Compared to other yeast donuts, Round Rock Donuts have slightly fewer calories and less fat since they don't contain filling. A standard glazed yeast donut from Krispy Kreme contains 300 calories and 18g of fat.

However, Round Rock Donuts have more sugar at 17g versus 11g in a Krispy Kreme original glazed donut. The higher sugar content comes from the signature sweet orange glaze topping Round Rock Donuts.

So while not the most diet-friendly option, Round Rock Donuts are marginally better nutritionally than filled yeast donuts. Enjoy them in moderation as an occasional treat.

Troubleshooting Your Round Rock Donuts

Making donuts from scratch can sometimes lead to issues, but there are ways to troubleshoot and modify the recipe for success. Here are some common problems and solutions:

Dense, Heavy Donuts

If your donuts turn out dense and heavy rather than light and fluffy, the issue likely lies with the dough. Be sure to proof the yeast correctly and allow the dough to rise sufficiently. Kneading thoroughly develops gluten for a lighter texture. You may also need a touch more leavening from baking powder or baking soda.

Raw Inner Donut

Donuts without a fully cooked center need a longer frying time. Make sure oil is heated to the proper 350-375°F temperature before frying. Flip donuts halfway through frying for even cooking. Tent with foil while draining to retain heat for the inside to finish cooking.

Greasy Donuts

Too much oil absorption causes greasiness. Let donuts drain on a cooling rack or paper towels. Blot gently with paper towels to remove excess exterior oil. Reduce frying oil temperature slightly if needed.

Hard Exterior

If the outer shell of your donuts is too hard or crunchy, the oil temperature is likely too high. Try reducing heat to 325-350°F for a more tender exterior.

Remove donuts from oil as soon as they're golden brown.

Glaze Won't Stick

Ensure donuts are still warm when glazing for best adhesion. Add a bit more milk or cream to the glaze if too thick. Use a pastry brush to spread glaze quickly before it drips off. Let glaze set 5-10 minutes before serving.

With a few tweaks and tricks, you can modify this recipe to make perfect homemade round rock donuts every time. Don't get discouraged if your first try doesn't come out exactly right. Have fun experimenting until you achieve the ideal fluffy, tender donuts worth sharing with friends and family.

Frequently Asked Questions

What can I substitute for bread flour?

All-purpose flour can be used instead of bread flour, but may result in a slightly denser and chewier texture. Replace up to half the bread flour with all-purpose flour.

Can I use instant yeast instead of active dry yeast?

Yes, instant and active dry yeast can be swapped 1:1. Instant yeast does not need to be dissolved before adding.

Do I really need a thermometer for frying?

Using a thermometer is highly recommended to maintain the ideal oil temperature of 365-375°F. This prevents under or overcooking. Fry in small batches without crowding to keep oil temperature constant.

How do I fix flat, dense donuts?

Flat donuts are likely from overproofing the dough. Try reducing the second proof time to 20-30 minutes. Proof dough at a cooler temperature as well. Punch down the dough gently when shaping to avoid deflating.

Why are my donuts greasy?

Greasy donuts can happen if the oil is too cold or if donuts absorb too much oil while frying. Make sure oil maintains proper temperature. Flip donuts halfway through frying. Allow excess oil to drip off before glazing or topping.

Can I freeze the baked donuts?

Yes, shaped raw donuts can be frozen before frying. Place them in a single layer on a parchment lined sheet pan and freeze solid. Transfer frozen donuts to a freezer bag. Fry frozen donuts straight from freezer, adding 1-2 minutes to frying time.

How long do baked donuts last?

Baked donuts keep 3-4 days stored at room temperature in an airtight container. For longer shelf life, store glazed donuts in the refrigerator up to 1 week. Reheat briefly before serving. Unfilled, unfrosted donuts can be frozen up to 2 months.

Tips For Perfect Round Rock Donuts

Making round rock donuts requires precision and care to achieve the signature taste and texture. Follow these expert tips and tricks for the best homemade results:

Use High-Quality Ingredients

Don't skimp on the flour, yeast, eggs, and oil. Premium ingredients make a difference in the final product. Opt for all-purpose flour without bleaches or preservatives. Active dry yeast will give the rise you need. And high smoke point oil is essential for frying.

Knead The Dough Thoroughly

After mixing the dough, knead it for at least 10 minutes until completely smooth and elastic. This develops the gluten structure necessary for the dough to proof and retain gas bubbles. Under-kneaded dough won't rise properly.

Proof In A Warm Environment

Create an ideal environment for the dough to proof. Around 80-85°F is optimal. Proof near a warm oven, or use the oven's proof setting if available. The dough should double in size when ready.

Fry In Small Batches

Frying too many donuts at once drops the oil temperature and leads to greasy results. Fry 3-4 donuts at a time, adjusting heat to maintain 350°F. Let oil reheat fully between batches.

Work Quickly When Glazing

Have the glaze ready while donuts are frying. Dip them immediately after draining so the glaze adheres evenly. If glaze firms up, gently reheat to dipping consistency.

Coat Donuts Fully In Glaze

When dipping, flip and turn the donuts to completely coat all sides in glaze. Set them on a cooling rack over parchment paper to allow excess glaze to drip off.

Store Properly

Fresh donuts are best, but extras can be stored in an airtight container at room temperature up to 2 days. For longer storage, place in freezer bags and freeze for 2-3 months. Reheat frozen donuts in a 300°F oven.

Following these tips will help you achieve round rock donuts just like the original, with a perfectly airy interior encased in a crispy, sugary glazed exterior. A bit of practice is key, but the results are well worth the effort.

Conclusion

Making Round Rock donuts at home is a fun and rewarding baking project. By following the steps in this recipe, you can achieve the same delicious taste and texture as the famous Texas treat.

The key to success is taking the time to properly proof the yeast-raised dough. This gives it the light, fluffy interior that makes these donuts so crave-worthy. Frying at the right temperature and using a thermometer to monitor the oil is also critical.

When glazing, opt for a thin icing that soaks in rather than sitting heavily on top. The orange-hued vanilla glaze complements the donuts' flavor beautifully. Feel free to experiment with other glaze flavors too.

With a bit of practice, you'll be able to churn out dozens of picture-perfect Round Rock donuts. Warm them up for a few seconds in the microwave

before serving to make them taste freshly fried. Store leftovers in an airtight container at room temperature up to 2 days.

We hope you've enjoyed learning how to recreate this Lone Star State specialty. Now get ready to impress your family and friends with homemade Round Rock donuts!

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As passionate lovers of donuts, they're dedicated to sharing their expertise, delivering content, tempting recipes, artistic visuals, and social posts to fellow doughnut enthusiasts worldwide.

Our mission is to enlighten and entertain fellow donut aficionados with our diverse skills in recipe creation, and storytelling.

Together, we're your ultimate resource for all things sweet and doughy, served with a sprinkle of joy!



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