

Donuts - Sugar

Donuts

Ingredients

- 2 cups bread flour
- 0.85 cups (205g) whole milk
- 3tbsp sugar
- 1.25 tsp active dry yeast
- 1/2 tsp salt
- 2 tbsp butter
- Additional sugar to coat

Preparation

1. Heat milk to 110°F
2. Add milk, sugar, and yeast to a large mixing bowl. Cover with film and allow yeast to activate for 10 minutes.
3. Add flour and salt to the yeast mixture. Combine until dough has just formed.
4. Cover dough and allow it to rest for 20 minutes.
5. Once rested, turn dough out on a lightly floured working surface. Press dough lightly into a disc.
6. Place softened butter on top of the dough, fold dough into itself, and stretch, press, and fold dough until the butter is well-combined and the dough is smooth.
7. Place dough in an oiled bowl, cover, and rise for 1 hour.
8. Once dough has risen, turn out onto a working surface, flatten, and divide into 12 parts.
9. Form each piece into a ball, poke a hole in each one, and work the hole around until each piece looks like a little volcano
10. Place donuts on a floured surface, and allow to rise for an additional 40 minutes.
11. With a floured finger, spin each donut around to coat the inside in flour and re-form the donuts
12. Heat cooking oil to ~320°F. Cook donuts in batches, turning once briefly after adding to the oil, then again once the bottom half is golden brown
13. Once both sides are golden, remove from oil, and place on a paper towel to drip.
14. While still warm and oily, coat each donut in sugar.

Frosting (Optional)

Ingredients

- 3 Tbsp melted butter
- 1.5 cups powdered sugar
- 1 tsp vanilla extract
- 3 Tbsp milk
- 1/8 tsp salt
- Sprinkles

Preparation

1. Whisk together all ingredients, reserving 1 Tbsp of milk
2. Whisk reserved milk if necessary, to thin the mixture
3. Dip one side of the donut in icing, then immediately add sprinkles

Revision #2

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