

# Techniques And Recipes For Making Sublime Doughnuts In Your Home Kitchen

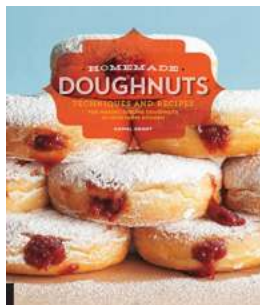
Who doesn't love a delicious, warm, and freshly made doughnut? Whether glazed, filled, topped with sprinkles, or drizzled with chocolate, doughnuts are undoubtedly a favorite treat for many. Imagine the joy of making these delightful goodies right in your own home kitchen! With the right techniques and recipes, you can create sublime doughnuts that will rival those from your favorite bakery. So, let's dive into the world of doughnut making and uncover the secrets to achieving perfection in every bite.

## The Art of Doughnut Making

Making doughnuts may seem daunting at first, but mastering the process can be both fun and rewarding. Here are some important techniques to keep in mind:

### Start with the Perfect Dough

The foundation of any great doughnut is, of course, the dough. A classic doughnut dough typically consists of flour, sugar, yeast, milk, eggs, and butter. It's important to follow the recipe closely, paying attention to measurements and mixing times. The dough should be soft, slightly sticky, and elastic, allowing it to rise beautifully and produce tender, airy doughnuts.



## Homemade Doughnuts: Techniques and Recipes for Making Sublime Doughnuts in Your Home

**Kitchen** by Kamal Grant (Kindle Edition)

★★★★☆ 4.2 out of 5

Language : English

File size : 7466 KB

Text-to-Speech : Enabled

Screen Reader : Supported

Enhanced typesetting : Enabled  
Word Wise : Enabled  
Print length : 179 pages



## Mastering the Art of Proofing

Proofing is the process of letting the dough rise before frying. It's vital to give the dough enough time to double in size, as this allows the yeast to fully develop, resulting in a light and fluffy texture. Find a warm spot in your kitchen, away from any drafts, to help expedite the proofing process. Patience is key here!

## Frying to Perfection

When frying your doughnuts, it's crucial to maintain the right temperature. Too hot, and they will brown too quickly on the outside while remaining undercooked on the inside. Too cool, and the doughnuts will absorb excessive amounts of oil, resulting in a greasy final product. Use a deep-fry thermometer to ensure the oil stays at an optimal temperature of around 375°F (190°C).

## The Creative Touch

Once you have mastered the basic techniques, it's time to unleash your creativity and experiment with flavors and toppings. Whether you prefer classic glazes like vanilla or chocolate, or more adventurous options like maple bacon or matcha, the possibilities are endless. Feel free to try different fillings, decorations, and even shapes to make your doughnuts uniquely yours.

## Recipes for Doughnut Heaven

Now that you've learned the essential techniques, let's explore some delicious recipes to get you started on your doughnut-making journey:

## Classic Glazed Doughnuts

### Ingredients:

- 2  $\frac{3}{4}$  cups all-purpose flour
- $\frac{1}{4}$  cup granulated sugar
- 2  $\frac{1}{4}$  teaspoons active dry yeast
- $\frac{2}{3}$  cup milk, warm
- 2 large eggs
- $\frac{1}{4}$  cup unsalted butter, softened
- 1 teaspoon vanilla extract
- Oil for frying
- For the glaze:
  - 2 cups powdered sugar
  - $\frac{1}{4}$  cup milk
  - 1 teaspoon vanilla extract

### Instructions:

1. In a small bowl, combine warm milk and yeast. Let it sit for 5 minutes until the yeast is foamy.
2. In a large mixing bowl, whisk together flour and sugar. Make a well in the center and add the yeast mixture, eggs, softened butter, and vanilla extract.
3. Mix until a soft dough forms. Transfer the dough to a lightly floured surface and knead for about 5-7 minutes until smooth and elastic.

4. Place the dough in a greased bowl, cover with a clean cloth, and let it rise in a warm place for 1-2 hours until doubled in size.
5. Roll out the dough on a lightly floured surface until about ½ inch thick. Cut out doughnuts using a doughnut cutter or a round cookie cutter. Place the doughnuts on a baking sheet lined with parchment paper and let them rise for another 30 minutes.
6. Heat oil in a deep-fryer or large pot to 375°F (190°C). Fry the doughnuts for about 1-2 minutes per side until golden brown. Remove from the oil and drain on a paper towel-lined plate.
7. In a shallow bowl, whisk together powdered sugar, milk, and vanilla extract to make the glaze. Dip each doughnut into the glaze, allowing excess glaze to drip off.
8. Let the glaze set for a few minutes before enjoying your homemade classic glazed doughnuts!

Now, get ready to indulge in these mouthwatering treats!

Making sublime doughnuts at home is truly an art worth exploring. By mastering the techniques mentioned above and exploring various recipes, you can elevate your doughnut game to a whole new level. So, gather your ingredients, put on your apron, and get ready to create doughnuts that will delight your taste buds and impress your loved ones!



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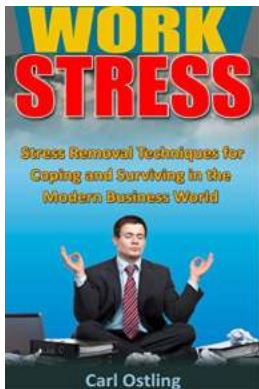


There's nothing more satisfying than a doughnut. But no need to limit yourself to the bakery counter! With *Homemade Doughnuts*, Sublime Doughnuts chef Kamal Grant shows you how to make creative, delicious doughnuts in your home kitchen. Inside you'll find:

- The doughnut-making techniques you'll need to master: rolling the dough, cutting, hand shaping, frying, and more
- Basic dough formulas for yeast doughnuts, cake doughnuts, fritters, biscuit-style doughnuts, and pie crusts to fry
- Mouth-watering glazes, including Honey Glaze, Peanut Butter Glaze, and Lemon-Thyme Glaze
- Delicious icings, including Salted Chocolate, Pistachio, Pink Lemonade, and Bourbon
- Inspired fillings, including Apple Butter, Blueberry, Coffee Custard, and Lemon Curd
- Accoutrements to put your doughnuts over the top: Almonds, Balsamic Vinegar Reduction, Candied Bacon, and more

Doughnuts aren't just for special occasions, boardwalks, or carnivals: they're for everyone! Doughnuts have been inspiring and influencing cultures, regions, and

religions around the world for centuries. And although the vision of the doughnut has evolved and been “fancier” by cart owners and Top Chefs alike, one thing reigns true: everyone loves a good doughnut. With step-by-step tutorials, *Homemade Doughnuts* will show you the basics of doughnut making, baking techniques, and practical problem-solving tactics for creating bakery-like doughnuts at home. From the classic to modern food art, this book provides the lessons for creating a gamut of deliciousness.



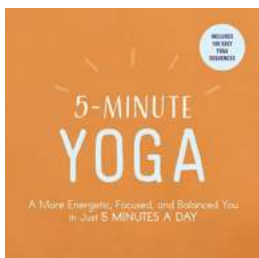
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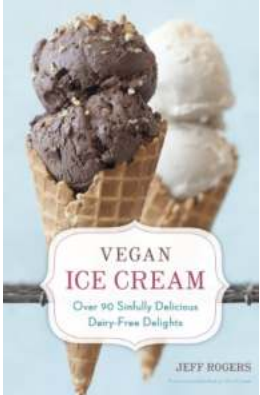
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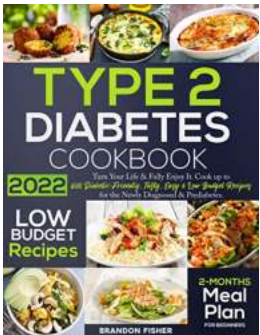
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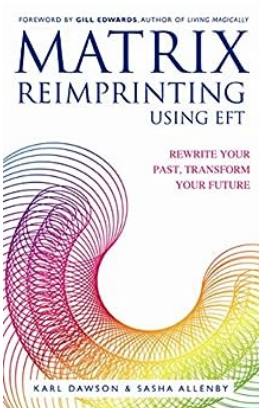
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