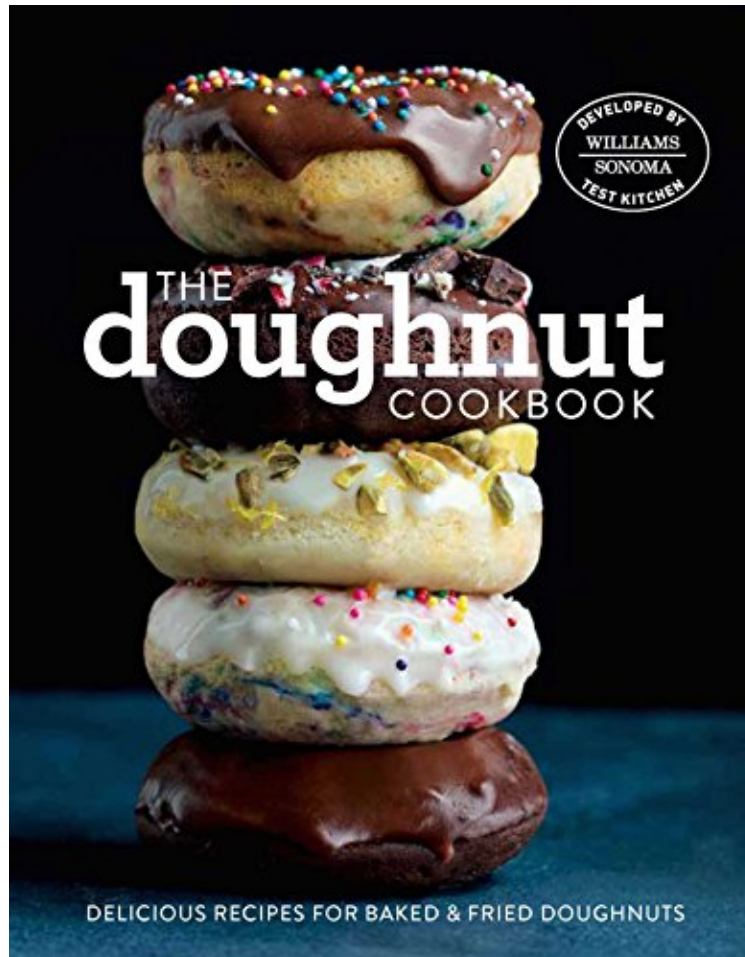


(Download) The Doughnut Cookbook: Easy Recipes for Baked and Fried Doughnuts

# The Doughnut Cookbook: Easy Recipes for Baked and Fried Doughnuts

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**Williams-Sonoma Test Kitchen : The Doughnut Cookbook: Easy Recipes for Baked and Fried Doughnuts**  
before purchasing it in order to gauge whether or not it would be worth my time, and all praised The Doughnut Cookbook: Easy Recipes for Baked and Fried Doughnuts:

2 of 2 people found the following review helpful. Delicious donuts. \By FoofurI recently purchased two nonstick donut pans, and needed recipes to make baked donuts. This is an appetizing cookbook, and I look forward to trying out both baked and fried donuts. Tucson is not an area with a plethora of donut shops, so I want to be able to make my own when the urge hits. I feel this book should provide me with a good variety of tasty donuts. I usually prefer mixing my own products over mixes, and this also allows me to adjust quantity and flavor as desired. 2 of 2 people found the following review helpful. Good recipes, poor quality material. \By Kaitlyn Peoples Completely fell apart when I used it the first time. Most pages fell out. 0 of 0 people found the following review helpful. Daughter was delighted and

immediately read it front to back By JollyGreenOnesHusband bought this for Daddy-Daughter Dates in the kitchen. Daughter was delighted and immediately read it front to back. They've enjoyed several recipes so far (as have the rest of us) with tasty results. Now we need an e-book on How To Not Over-frost The Doughnuts.

The Doughnut Cookbook, the next book in the Williams-Sonoma Test Kitchen series, is a compact yet comprehensive guide to making doughnuts. Ranging from classic Old-Fashioned style doughnuts, to lemony-glazed baked doughnuts topped with pistachios, and sugar-dusted beignets, this book includes something for all doughnut-lovers. Yeasted, fried, baked, glazed, and sprinkled, doughnuts are enjoyed in all different shapes and sizes. Learn how easy making doughnuts at home is in this all-inclusive guide from the Williams-Sonoma Test Kitchen. Inside these pages, you'll find recipes for basic doughs and glazes, mouthwatering recipes for classic and innovative doughnuts, tips and tricks for frying and baking doughnuts, and much more. Recipes include: Funfetti Doughnuts, Apple Fritters, Maple-Bacon Doughnuts, S'mores Doughnuts, Vanilla and Chocolate Old-Fashioned Doughnuts, Peppermint Bark Chocolate Doughnuts, Savory Cheesy-Jalapentilde;o Doughnuts, and more. For first time doughnut makers to the moderately skilled, and those who want access to a diverse combination of recipes that everyone will love, The Doughnut Cookbook is for you.

About the Author Since its founding by Chuck Williams in 1956, the Williams-Sonoma brand has been bringing people together around food. Williams-Sonoma is a leading specialty retailer of high-quality products for the kitchen and home, providing world-class service and an engaging customer experience. The Williams-Sonoma Test Kitchen spearheads the development of culinary content for the brand's catalog, website, blog, social media programs, cooking schools, and special events. Excerpt. copy; Reprinted by permission. All rights reserved. Cinnamon Crumb Doughnuts

FOR THE TOPPING 1/2 cup firmly packed light brown sugar 1/2 teaspoon ground cinnamon Pinch of salt 6 tablespoons cold unsalted butter, cut into 1/2-inch cubes 3/4 cup all-purpose flour

FOR THE DOUGHNUTS Nonstick cooking spray 1 1/2 cups all-purpose flour 3/4 teaspoon baking powder 1/4 teaspoon baking soda 1/4 teaspoon salt 1 1/3 cup buttermilk 1 1/3 cup whole milk 6 tablespoons unsalted butter, at room temperature 1 1/2 cup granulated sugar 1 large egg 2 teaspoons vanilla extract

\*Makes About 16-18

Doughnuts

To make the crumb topping, in a bowl, stir together the brown sugar, cinnamon, and salt. Using your fingertips or a pastry cutter, add the butter and the flour and mix well until pea-sized clumps form. Set aside.

To make the doughnuts, preheat the oven to 375deg:F. Coat the wells of a doughnut pan with nonstick cooking spray. In a bowl, whisk together the flour, baking powder, baking soda, and salt. In a measuring cup, stir together the buttermilk and whole milk. Set aside.

In the bowl of a stand mixer fitted with the paddle attachment, beat together the butter and granulated sugar on medium speed until light and fluffy, about 2 minutes. Scrape down the sides of the bowl. Add the egg and vanilla and beat on medium speed until combined, about 1 minute. On low speed, add the flour mixture in 3 additions, alternating with the milk mixture and beginning and ending with the flour. Beat each addition until just blended.

Pour 2 tablespoons batter into each prepared well. Sprinkle each with about 2 tablespoons topping. Bake, rotating the pan 180 degrees halfway through baking, until a toothpick inserted into the doughnuts comes out clean, about 10 minutes. Let cool in the pan on a cooling rack for 5 minutes, then invert the doughnuts onto the rack and let cool completely.

Meanwhile, wash and dry the pan and repeat to bake the remaining batter.