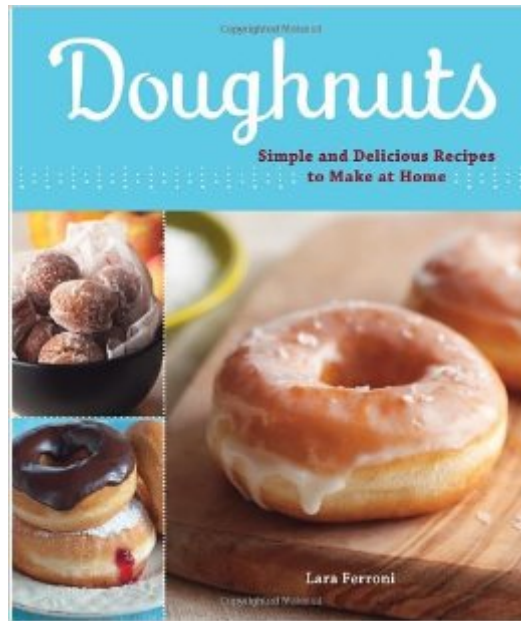


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# Doughnuts: Simple And Delicious Recipes To Make At Home



## Synopsis

A chocolate-glazed doughnut and cup of coffee is a match made in heaven for many North Americans, but wait! Something new is happening in the doughnut world: boutique bakeries are popping up everywhere, and "designer doughnuts" are all the rage. The best news of all is that they're actually easy to make at home. And really, is there anything more scrumptious than a fresh doughnut? In *Doughnuts*, prepare to be tempted by more than fifty recipes, including Chai, Huckleberry Cheesecake, and Red Velvet. Of course, the cookbook is also full of traditional recipes for favorites like Old-Fashioned Sour Cream and Chocolate Raised doughnuts, as well as vegan and gluten-free recipes. The mouthwatering photography and tasty recipes will leave readers and home cooks drooling and dreaming about doughnuts.

## Book Information

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## Customer Reviews

Finally, a cookbook for donuts! Until now, there was only "The Donut Book", by Sally Levitt Steinberg - a great book; but more history than recipes (the banana donuts are excellent by the way). But Lara Ferroni's "Doughnuts" is the book I've been waiting for. Raised, Cake, Baked, Gluten-Free, and Vegan - they're all here; with many glazes and flavor combinations to get excited about... There are Red Velvet donuts, Huckleberry Cheesecake-filled donuts, Mocha, S'more-flavored, Chocolate Raised, and the ever more popular Maple Bacon Bars. The photos are gorgeous and plentiful, from the author who has a major talent for food photography. You CAN make your own fabulous donuts at home. Instructions are simple and complete. I made the Basic Raised Doughnuts, and they were the tallest, lightest, most ethereal donuts ever. I highly recommend this

book.

I admit it: I have no interest in deep frying donuts. It seems messy and potentially unsafe (as I have a 1-yr-old running around the kitchen). But...I do love donuts. I like baking donuts and this book is great even if I never use a portion of it. (I'm not going to use the gluten-free or vegan recipes either, but people who need such things can be happy that info is included.) There are 3 main recipes for baked donuts: 1) Baked Raised Donuts. These are made with yeast and have to rise; I rarely have good results with yeast, but I've made these twice and they've turned out really well. I made them this morning and they disappeared! Unlike the other recipes, you don't even need a donut pan for these, just a donut cutter and a baking sheet. In fact, you can roll out the dough to make twists and you wouldn't even need the donut cutter! 2) Baked Cake Donuts. Ok, I haven't made these yet. I have made the Chocolate Baked Cake Donuts from the author's blog, which is supposed to be a variation on this recipe. Those turned out well. You need a donut pan. 3) Apple Cider Donuts. These can be baked or fried. I baked them and they were delicious. Highly recommended and super easy. Again, you need a donut pan. (I have 4 Norpro pans and they work well.) Three recipes, you say. Why should I buy a book for just three recipes? But wait, there's more! The latter half of the book has a number of recipes that take main, basic recipes and alter them slightly. E.g., Red Velvet Donuts, which can be made with a baked donut batter. You will get more than 3 recipes for baked donut types in this book! More importantly, there's a section on donut glazes. It has about 10 different glaze recipes. I've made 4 so far, all of which have turned out well (and been tasty...and easy!). The glaze section is a nice touch and adds a lot of value to the book. In short, I recommend this book EVEN IF you are avoiding the deep fryer, like me! Baked donuts can be incredible! (Plus, you never know...I might just change my mind one day and break out the vegetable oil.) :->

This book has donut recipes for almost everyone. It starts off with the basic recipes, then moves to simple glazes, and finally donut variations. There are lots of variations, such as the apple pie, s'mores, peanut butter and jelly, apple cider, red velvet, carrot cake, brandied eggnog, german chocolate cake, and maple bacon bars. One of the great things about the book is that there are recipes for people with different sensitivities/diets. There is a gluten-free recipe, a baked raised donut recipe, and a vegan recipe. It also has recipes for donut-like creations, such as malasadas, sopapillas, and loukoumades. The instructions for the recipes are so clear that a beginning baker wouldn't have trouble following them. I had never made donuts before, and the baked raised donuts I made came out very well. They reminded me a bit of a sweet roll, but they were very tasty. Another

plus is that you don't need a lot of specialized equipment to make the recipes. Though, the author does suggest buying donut pans if you want to bake any of the donuts other than the baked raised (which can be baked on a sheet pan).

I do love doughnuts and have eaten them from here to Florida, California, Canada and Virginia so I've tasted my fair share of the good, bad and awful...wouldn't have thought of making them myself until I saw this amazing little book. Making doughnuts has always seemed much too time-consuming and difficult. I made the Basic Recipe with the Basic Glaze and they came out exactly as pictured and tasted absolutely, fantastically, wonderfully delicious, similar to "Krispy Kreme", actually better. Directions are straight-forward, perfectly understandable and doable in an ordinary, home kitchen. Without expensive equipment, not even a donut cutter, the recipe came out exactly as described and really did not take too much time. The cake recipe is easy and quick and can be enhanced with glazes of sugar, chocolate, honey, maple, citrus, cinnamon spice, brown butter, bourbon, or caramel. Doughnut flavors I am planning to try are Boston and Bavarian Cream, Brandied Eggnog, Creme Brulee, Chai, Margarita, Curd Filled, and Chocolate Hazelnut Filled. Some other flavors are Peanut Butter and Jelly, Herb and Spice, Date and Walnut and Maple Bacon Bars...hmmm...There is a resources and supplies list included if one needs help acquiring equipment. The price is good for the book and with simple, to the point directions and remarkably tasty results it is a winner. I highly recommend.

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