



Bakery Style Cake Donuts

Serving:

18-20 donuts

Type:

dairy or pareve (dairy free)

Author:

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Notes:

From Miriam:

If you read “cake donut” and think “baked donut,” think again. These donuts are made using a dough similar to cake batter, which utilizes baking powder instead of yeast to rise, so if you’re intimidated by yeast (and even if you’re not), you’ll appreciate the simplicity of this recipe. My favorite thing about these donuts (as opposed to yeast donuts) is that while best freshly fried, these donuts stay fresher longer than yeast donuts, and they will still be great the next day!

Ingredients:

2 eggs
¾ cup sugar
1 Tablespoon baking powder
¼ teaspoon nutmeg
1 teaspoon vanilla extract
3¾ cups flour
¾ cup milk or soy milk
¼ cup oil
oil, for frying

Glaze, optional

Directions:

In the bowl of an electric mixer, on medium speed, beat together eggs and sugar until smooth and creamy, 2-5 minutes. Add baking powder, nutmeg, and vanilla; beat to combine.

Reduce mixer speed to low. Add one-third of the flour, followed by the milk, followed by another third of the flour; add oil, then remaining flour. Beat until a sticky dough forms. Refrigerate dough until firm, 1-2 hours or up to overnight.

Remove dough from the fridge (the dough will not rise until it is fried). Place it on a heavily floured surface. The dough will still be somewhat sticky, so it's important to use plenty of flour to roll it out.

Roll dough out to about ¼-inch thickness. Using a cookie cutter or the rim of a glass, cut out dough circles; then, with a smaller cutter or glass, cut a small circle from the center. Carefully pick up each donut to make sure it retains its shape. Reserve the small circles to fry as donut holes (see Variation).

Heat about 2 inches of oil in a medium saucepan or deep fryer over medium heat. Test the oil by dipping a donut into the oil; when ready, it will start to bubble immediately.

Fry 2 or 3 donuts at a time. Wait until you see the golden brown color start to creep up the side of the center before turning donuts. This will take about 1 to 1½ minutes. Flip the donuts and fry until golden brown on the other side, about a minute.

Remove from oil; drain on a paper towel-lined plate. Allow to cool slightly before glazing, optional.

Tips:

More from Miriam:

Note: I like to serve these donuts on a “donut bar.” Prepare a variety of glazes (pages 190-193); present them in small cups or jars. Set out a variety of sprinkles, cookie crumbs, chopped nuts, and other toppings. Serve the donuts and let your guests enjoy creating their own flavor combinations.

Variation: To make Cinnamon-Sugar Donut Holes: Combine 4 teaspoons sugar with 1 teaspoon cinnamon. Fry the small dough circles in hot oil for about 30 seconds per side. Remove from oil and roll hot donut holes in sugar mixture. Set aside to cool.

Plan Ahead: These donuts are best fresh from the pan, and should ideally be eaten within the first few hours; however, they are still great the next day. Do not freeze.