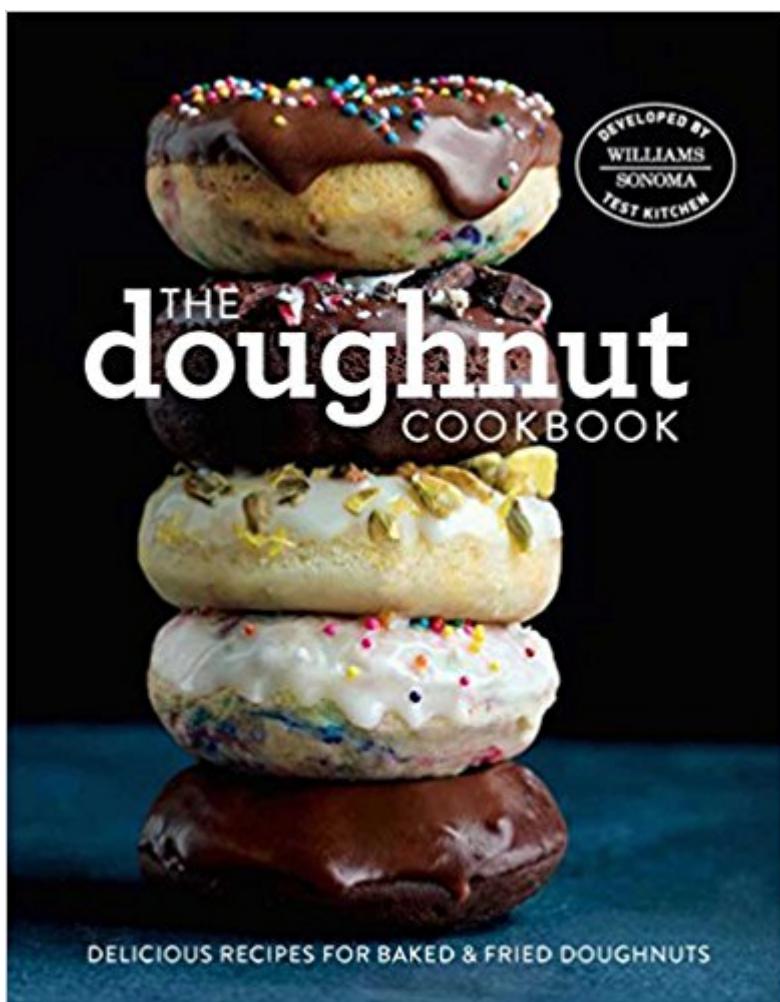


The book was found

# The Doughnut Cookbook: Easy Recipes For Baked And Fried Doughnuts



## Synopsis

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-Jalapeño 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.

## Book Information

Hardcover: 64 pages

Publisher: Weldon Owen (October 4, 2016)

Language: English

ISBN-10: 1681881349

ISBN-13: 978-1681881348

Product Dimensions: 6.2 x 0.4 x 8 inches

Shipping Weight: 2.2 pounds (View shipping rates and policies)

Average Customer Review: 3.7 out of 5 stars 15 customer reviews

Best Sellers Rank: #111,291 in Books (See Top 100 in Books) #29 in Books > Cookbooks, Food & Wine > Main Courses & Side Dishes > Brunch & Tea #404 in Books > Cookbooks, Food & Wine > Baking

## Customer Reviews

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.

Cinnamon Crumb Doughnuts

FOR THE TOPPING

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

FOR THE DOUGHNUTS

Nonstick cooking spray  
1 1/2 cups all-purpose flour  
3 1/4 teaspoon baking powder  
1 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 3 1/4 • 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 375° 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.

I 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.

Completely fell apart when I used it the first time. Most pages fell out.

Husband 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.

VERY SMALL BOOK BUT A FEW RECIPES I MAY TRY. BUT NOT SURE IT WAS WORTH THE BUCKS.

Excelent book!Easy to do all!!!

It is a small book but has 23 recipes for doughnuts are lots of pictures.I am going to make several of them for everyone in the family. Yum

I'm practicing some receipes now...so far so good.

such a nice book for one and all. it is colorful and so many delicious recipes.....

[Download to continue reading...](#)

The Doughnut Cookbook: Easy Recipes for Baked and Fried Doughnuts The Donut Cookbook: A Baked Donut Recipe Book with Easy and Delicious Donuts that your Family and Kids Will Love (Doughnut Cookbook Recipes 1) Easy Asian Cookbook Box Set: Easy Korean Cookbook, Easy Filipino Cookbook, Easy Thai Cookbook, Easy Indonesian Cookbook, Easy Vietnamese Cookbook (Korean ... Recipes, Asian Recipes, Asian Cookbook 1) Easy European Cookbook Box Set: Easy English Cookbook, Easy Greek Cookbook, Easy French Cookbook, Easy Irish Cookbook, Easy German Cookbook, Easy Portuguese ... Portuguese Recipes, Irish Recipes 1) Baked Doughnuts For Everyone: From Sweet to Savory to Everything in Between, 101 Delicious Recipes, All Gluten-Free Mug Recipes Cookbook : 50 Most Delicious of Mug Recipes (Mug Recipes, Mug Recipes Cookbook, Mug Cookbook, Mug Cakes, Mug Cakes Cookbook, Mug Meals, Mug Cookbook) (Easy Recipes Cookbook 1) The Great Chicken Cookbook: Beautiful Baked & Fried Chicken Recipes for the Chicken Connoisseur Fried Rice Cookbook: 30 Fried Rice Recipes to Have a Delicious Meal! 300 Legendary Chicken Recipes: (Cookbook Bundle) Breast, Drumstick, Thigh, Wing, Deep Fried, Oven Fried Fried Chicken Cookbook: Irresistible à ^Finger-Lickingâ™ Fried Chicken recipes Smashed, Mashed, Boiled, and Baked--and Fried, Too!: A Celebration of Potatoes in 75 Irresistible Recipes Fried & True: More than 50 Recipes for America's Best Fried Chicken and Sides Amazing Fried Chicken: Delicious Fried Chicken Recipes to Learn Quickly Easy Korean Cookbook: 50 Unique and Authentic Korean Recipes (Korean Cookbook, Korean Recipes, Korean Food, Korean Cooking, Easy Korean Cookbook, Easy Korean Recipes, Easy Korean Cooking Book

1) Cast Iron Recipes Cookbook: 50 Most Delicious of Cast Iron Recipes (Cast Iron Recipes, Cast Iron Cookbook, Cast Iron Cooking, Cast Iron Cooking Recipes): ... Recipes (Easy Recipes Cookbook Book 2) Easy Vietnamese Cookbook: 50 Authentic Vietnamese Recipes (Vietnamese Recipes, Vietnamese Cookbook, Vietnamese Cooking, Easy Vietnamese Cookbook, Easy Vietnamese Recipes, Vietnamese Food Book 1) Easy Spring Roll Cookbook: 50 Delicious Spring Roll and Egg Roll Recipes (Spring Roll Recipes, Spring Roll Cookbook, Egg Roll Recipes, Egg Roll Cookbook, Asian Recipes, Asian Cookbook Book 1) Glazed, Filled, Sugared & Dipped: Easy Doughnut Recipes to Fry or Bake at Home Baked Buddha: The Asian Marijuana Cookbook For Healthy Cannabis Recipes: The Culinary Green Movement - When East meets West (Cannabis Cookbook, Marijuana Horticulture, Grow Weed) 60 Lamb Chop Marinades: Five-Star Easy and Simple Recipes for Marinated Lamb Chops. Great Recipes for Grilled Lamb Chops, Baked in the Oven Lamb Chops, or Pan Seared Lamb Chops.

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)