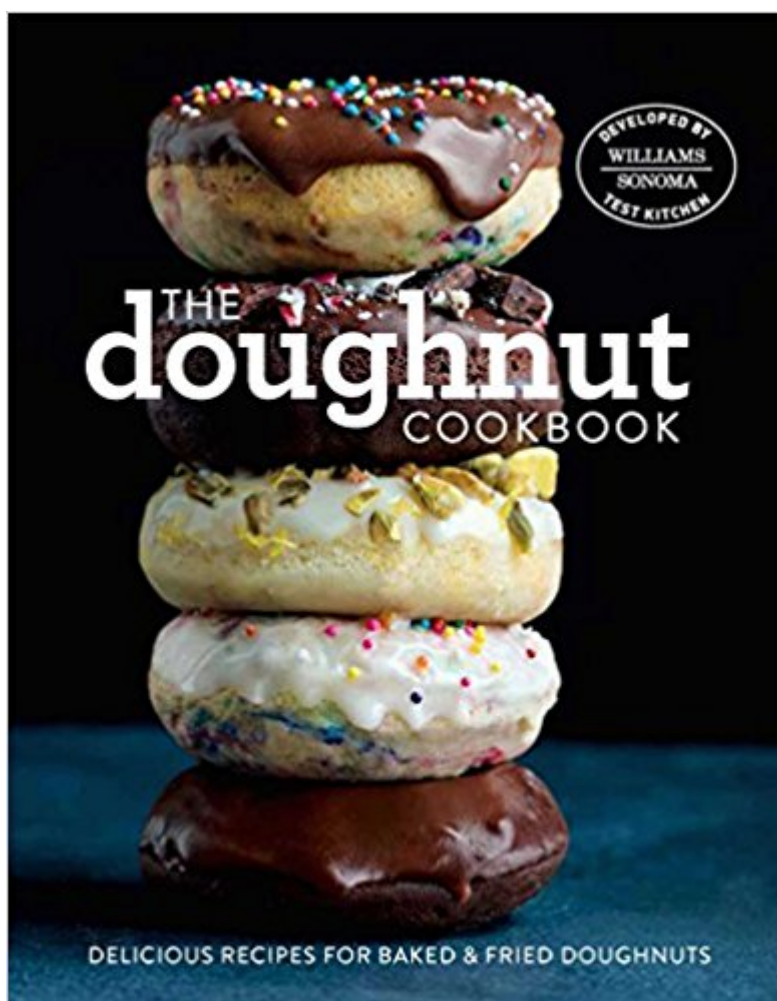




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The Doughnut Cookbook: Easy Recipes For Baked And Fried Doughnuts



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-Jalapeno 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

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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 Â FOR THE TOPPING 1â„2 cup firmly packed light brown sugar
1â„2 teaspoon ground cinnamon Pinch of salt 6 tablespoons cold unsalted butter, cut into
1â„2-inch cubes 3â„4 cup all-purpose flour Â FOR THE DOUGHNUTS Nonstick cooking spray
11â„2 cups all-purpose flour 3â„4 teaspoon baking powder 1â„4 teaspoon baking soda 1â„4
teaspoon salt 1â„3 cup buttermilk 1â„3 cup whole milk 6 tablespoons unsalted butter, at room
temperature 1â„2 cup granulated sugar 1 large egg 2 teaspoons vanilla extract Â *Makes About
16-18 3â • Doughnuts Â 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. Â To make the doughnuts, preheat the oven to 375Â 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. Â 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. Â 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. Â Meanwhile, wash and dry the pan and repeat to
bake the remaining batter. Â

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.....

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