

# Delicious Doughnut Recipes

## Vanilla Baked Doughnuts

*Serves 10 | Prep. time 15 minutes | Cooking time 10 minutes*

### **Ingredients**

- 2 cups all-purpose flour
- 2 teaspoons baking powder
- Pinch of salt
- 1 teaspoon ground nutmeg
- 2 large eggs, room temperature
- $\frac{3}{4}$  cup sugar
- $\frac{1}{2}$  cup whole milk
- $\frac{1}{2}$  cup sour cream
- $\frac{1}{4}$  cup butter, melted
- 2 teaspoons vanilla extract
- 5 ounces white chocolate, diced
- $\frac{1}{3}$  cup rainbow sprinkles

### **Directions**

1. Preheat the oven to 400°F (190°C) and grease two doughnut pans with cooking spray or butter.
2. In a large bowl, whisk the flour, baking powder, salt, and ground nutmeg.
3. In another bowl, whisk together the eggs, sugar, milk, sour cream, melted butter, and vanilla until smooth.
4. Pour the wet ingredients into the dry ingredients and fold until combined.
5. Transfer the batter to a piping bag and pipe it into the greased doughnut pans, just  $\frac{3}{4}$  full.
6. Bake for 8–10 minutes.
7. Meanwhile, microwave the white chocolate until melted. Glaze each baked doughnut with the melted chocolate.
8. Sprinkle with rainbow sprinkles and let them set before serving.

### **Nutrition (per serving)**

Calories 131, fat 5 g, carbs 18 g, sugar 10 g,  
Protein 2 g, sodium 38 mg

# Pumpkin Spice Doughnut Holes

Serves 8 | Prep. time 10 minutes | Cooking time 5 minutes

## Ingredients

- 2 cups all-purpose flour
- $\frac{3}{4}$  cup sugar
- 2 teaspoons baking powder
- 2 teaspoons pumpkin pie spice
- Pinch of salt
- $1\frac{1}{4}$  cups pumpkin puree
- 1 large egg, room temperature
- 2 tablespoons butter, melted
- 5 cups vegetable oil, for frying

## Rolling

- $\frac{3}{4}$  cup sugar
- 3 tablespoons pumpkin pie spice

## Directions

1. In a large bowl, mix the pumpkin puree, egg, melted butter, and sugar.
2. Stir in the flour, pumpkin pie spice, baking powder, and salt until a batter forms. Let stand for 5 minutes.
3. Meanwhile, warm the vegetable oil on medium heat to 375°F (190°C).
4. Drop spoonfuls of the batter into the hot oil to form the doughnut holes.
5. Fry for 3–4 minutes on medium heat.
6. Roll the cooked doughnut holes in pumpkin spice and sugar.
7. Serve warm.

## Nutrition (per serving)

Calories 101, fat 1 g, carbs 21 g, sugar 13 g,  
Protein 1 g, sodium 19 mg

# Chocolate Glazed Doughnuts

Serves 8 | Prep. time 30 minutes | Cooking time 10 minutes

## Ingredients

- 1 cup all-purpose flour
- $\frac{1}{3}$  cup cocoa powder
- $1\frac{1}{2}$  teaspoons baking powder
- Pinch of salt
- 1 large egg, room temperature
- $\frac{1}{2}$  cup sugar
- $\frac{3}{4}$  cup whole milk
- 2 tablespoons butter, melted
- 1 teaspoon vanilla extract

## Frosting

- 2 cups icing sugar
- $\frac{1}{4}$  cup lemon juice

## Directions

1. Preheat the oven to 400°F (190°C) and grease one doughnut pan with cooking spray or butter.
2. In a large bowl, whisk the flour, cocoa powder, baking powder, and salt.
3. In another bowl, whisk together the egg, sugar, milk, butter, and vanilla until smooth.
4. Pour the wet ingredients into the dry ingredients and fold until combined.
5. Transfer the batter to a piping bag and pipe it into the greased doughnut pans, just  $\frac{3}{4}$  full.
6. Bake for 8–10 minutes.
7. Meanwhile, mix the lemon juice with the powdered sugar. Coat each doughnut with the mixture.

## Nutrition (per serving)

Calories 289, fat 4 g, carbs 35 g, sugar 25 g,  
Protein 25 g, sodium 78 mg

# Blueberry Doughnuts

These lemon and blueberry doughnuts are a real winner for the spring and summertime. You just need to whip up the batter, transfer it to a piping bag, fill your doughnut pan with the batter, and bake the deliciousness out of it.

*Serves 8 | Prep. time 30 minutes | Cooking time 10 minutes*

## **Ingredients**

- 2 cups all-purpose flour
- 2 teaspoons baking powder
- Pinch of salt
- ¼ teaspoon baking soda
- 2 large eggs, room temperature
- ⅓ cup light brown sugar
- 2 tablespoons butter, melted
- 1 cup fresh or frozen blueberries
- Zest and juice of 1 lemon
- 2 teaspoons vanilla extract
- 2 cups icing sugar
- ¼ cup heavy cream
- Zest of 1 lemon

## **Directions**

1. Preheat the oven to 400°F (190°C) and grease two doughnut pans with cooking spray or butter.
2. In a large bowl, whisk the flour, baking powder, salt, and baking soda.
3. In another bowl, whisk together the eggs, sugar, milk, Greek yogurt, butter, vegetable oil, and vanilla until smooth.
4. Pour the wet ingredients into the dry ingredients and fold until combined. Stir in the lemon juice and lemon zest. Fold in the blueberries.
5. Transfer the batter to a piping bag and pipe it into the greased doughnut pans, just ¾ full.
6. Bake for 8–10 minutes.
7. Meanwhile, mix the icing sugar, heavy cream, and lemon zest until smooth.
8. Dip each baked doughnut into the glaze before serving.

## **Nutrition (per serving)**

Calories 305, fat 7 g, carbs 46 g, sugar 32 g,  
Protein 5 g, sodium 75 mg

# Bomboloni

Bombolini are the Italian version of doughnuts. They are an easy-to-make sweet snack everyone will enjoy. You can fill them or not.

*Serves 12 | Prep. time 1 hour 50 minutes | Cooking time 10 minutes*

## **Ingredients**

- 2 cups bread flour
- 2 cups all-purpose flour
- ⅓ cup sugar
- 7 tablespoons butter, softened
- 2 teaspoons instant dry yeast
- Pinch of salt
- 3 large eggs, room temperature
- 2 egg yolks, room temperature
- ½ cup lukewarm water
- Zest of 1 orange
- 1 teaspoon vanilla extract
- 1 cup sugar, for sprinkling
- Pastry cream for filling (optional)

## **Directions**

1. In a large bowl, whisk the bread flour, all-purpose flour, yeast, salt, and sugar.
2. In another bowl, whisk together the eggs, water, egg yolks, softened butter, and vanilla.
3. Pour the wet ingredients into the dry ingredients, add the orange zest, and fold until combined into a smooth dough.
4. Let the dough rise at room temperature for 90–120 minutes until tripled in size.
5. Roll out the risen dough on a lightly floured working surface and cut out the doughnuts with a doughnut cutter or a large glass.
6. Line a baking sheet with parchment paper and place the doughnuts to rise for 20 minutes.
7. Meanwhile, warm the vegetable oil on medium heat to 375°F (190°C).
8. Deep fry the doughnuts for about 1 minute on each side.
9. Fill the doughnuts with pastry cream if desired.
10. Sprinkle each doughnut with sugar before serving.

## **Nutrition (per serving)**

Calories 265, fat 2 g, carbs 54 g, sugar 22 g,  
Protein 6 g, sodium 32 mg

\*\*\*These recipes and more are found in Louise Davidson's *Wicked Good Doughnuts: Insanely Delicious, Quick, and Easy Doughnut Recipes*. To get your copy, click on the cover or click [here](#).

