

### OMG Homemade Doughnuts! Krispy Kreme style!

OK Now I have really gone and done it. I knew it was a slippery slope, but how could one resist?  
And after many requests...6 in one day, go figure thought I would share with all here.

I have made doughnuts before, with mixed success and have probably been the most happy with my apple fritters, which I will also provide here but basically, apple fritters are in their own totally OTHER category and ricotta zeppoli, I think I've nailed that one... However, a perfectly executed, simple glazed doughnut, now that has been a challenge. **NOTE:** I have had a SUPER easy **VERY BASIC Doughnut** recipe that will be at the end for you too.

So, for those nervous about doughnuts, let me assure you, they are worth it and while there is a lot of waiting time, the amount of time you are actually making effort is minimal.

OK I started with a very wet and sticky dough.



And I let it rise until it doubled in size.



Then I rolled it out and stamped little shapes in it.



Then I let those pretty rings rise again, until perfectly puffed.



Then I fried them and glazed them.... **"TA'DA"**.



### GLAZED DOUGHNUTS RECIPE:

(Makes 10 – 12 doughnuts)

2 tsp active dry yeast  
1 cup whole milk  
12oz bread flour, divided  
3 egg yolks  
2 TBSP superfine sugar  
1/2 tsp salt  
1/2 vanilla bean  
1/4 tsp vanilla extract  
2 oz butter  
vegetable oil

Heat the milk to 100 degrees. **NOTE:** I just pop it in the microwave for about 20 seconds. Stir in the yeast until it is dissolved. Transfer to a medium bowl and add 5 1/2 oz of the bread flour. Stir until it forms a smooth paste. Cover the bowl in plastic to prevent drying out and place in a warm spot to rise. The inside of a gas oven is a great place, oven turned off of course.

When the paste has doubled in size (about an hour, depending on the temperature of your house, it will now look more like a sponge), add it to a Kitchen-Aid mixer fitted with a paddle attachment. Add the egg yolks, superfine sugar and salt and mix on low speed until smooth.

Split and scrape the seeds from the vanilla bean and add to a small pot with the butter and vanilla extract. Heat just until melted. Add to the dough in the mixer and mix on low speed until smooth. With the mixer running, slowly add the rest of the flour, sprinkling in at the side.

Keep mixing until it just comes together into a smooth dough. It will be quite wet and sticky, but should be able to hold together as one “lump” of dough. If not, add a bit more flour, one TBSP at a time.

Brush a large bowl lightly with vegetable oil. Place the dough in the bowl and cover with plastic wrap. Place in a warm spot to rise. Once the dough has doubled in size, pop it in the fridge for 15 minutes. This will make it easier to roll out.

On a well-floured surface, gently roll out the dough to about 3/8” to 1/2” thickness. Use a cutter to stamp out whatever shapes you like. Place the stamped dough on a parchment lined sheet pan, cover with plastic and allow to rise again in a warm spot. Once the doughnuts are almost doubled in size, begin heating 1 1/2 to 2 inches of vegetable oil in a large pot.

When the oil reaches 360° start frying the doughnuts in batches. Fry them until golden brown on each side, the total frying time will be under 2 minutes. Use tongs to flip and retrieve them. Allow to drain on a wire rack over a sheet tray. While still warm, drizzle with glaze. **NOTE:** If making chocolate doughnuts, wait until they have cooled and then dip one side in the chocolate glaze.

#### **Vanilla Glaze:**

1 1/2 cups powdered sugar  
1/2 tsp vanilla extract  
1/8 tsp salt  
1/4 cup milk

Combine all ingredients in a small bowl and stir until smooth. If it is lumpy, pour it through a fine mesh strainer.

#### **Chocolate Glaze:**

8 ounces coarsely chopped bittersweet chocolate squares  
1 1/2 tablespoons unsalted butter  
1 1/2 teaspoon milk OR light coconut milk  
1 1/2 teaspoons Agave syrup OR honey  
1/8 teaspoon vanilla

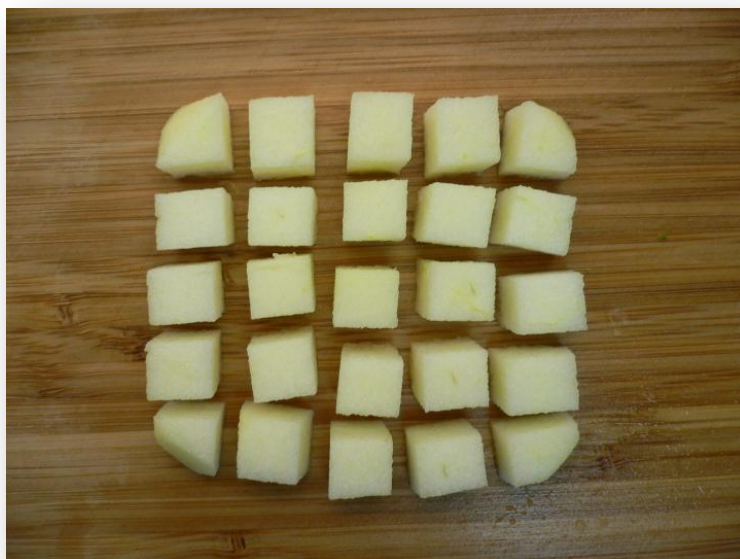
**To prepare the glaze:** Melt 2 ounces of chopped chocolate and 1 1/2 tablespoons of unsalted butter in the same saucepan you used to make the cake. When melted and smooth, remove the pan from heat.

Add milk and Agave syrup OR honey and vanilla and stir until smooth and glossy. Let the glaze cool for about 3-5 minutes before dipping doughnuts.

**Next, My KILLER Apple Fritters:**



OK I diced up my apples into adorable little cubes.



And then, sautéed them in some butter, vanilla bean, apple cider & cinnamon.





I dumped my apples onto my doughnut dough that has been rising in the meantime.





I know it may look like just dough...  
but there are layers and layers of those apples folded into it, making it very special indeed.

After my apple-laden dough rose a bit more, I cut some circles out of it.





Then, I dust them with flour and let my rounds chill out while I prepared my glaze.







**APPLE FRITTERS RECIPE:** makes 16-20 fritters

**Special Items:**

10" to 12" large skillet

2 1/2 inch round cutter

Heavy-duty, deep saucepan filled halfway with vegetable oil or deep fat fryer

**Ingredients:**

2 1/4 tsp active dry yeast

2/3 cup whole milk

3 1/4 cups plus 2 TBSP all-purpose flour

4 extra-large egg yolks

1/2 cup granulated sugar

1/3 cup sparkling apple cider

1/2 stick (2 oz) unsalted butter, melted

1 tsp kosher salt

1/2 tsp cinnamon

1TBSP pure vanilla extract

**For the apples:**

1/2 stick (2 oz) unsalted butter

1 vanilla bean

7 firm and tart Granny Smith apples (2 1/2 lb.), peeled and cut into 1/2" cubes to equal 7 cups

1/2 tsp cinnamon

1/4 cup granulated sugar

1/4 cup apple cider vinegar  
1 cup sparkling apple cider

**For the vanilla glaze:**

1/2 cup plus 2 TBSP powdered sugar, sifted  
1/4 cup heavy cream  
1/2 tsp vanilla extract  
1/8 tsp salt

**To prepare the dough:** Place the yeast in the bowl of an electric mixer. In a small saucepan, over medium heat, heat the milk until warm to the touch. Pour the milk over the yeast to soften, 1 to 2 minutes. Add 2 cups of the flour to the milk mixture, without stirring. Cover the bowl tightly with plastic wrap and set aside in a warm place until the surface of the flour cracks, about 30 to 40 minutes.

In a small bowl combine the egg yolks and sugar. Add the cider, melted butter, salt, cinnamon, vanilla extract, and 1 1/4 cups of the flour and mix until combined. Add this mixture to the yeast. Using the paddle attachment of an electric mixer, mix on low for half a minute, then turn up to medium for about 1 minute. Add the remaining 2 tablespoons of flour and mix on low for half a minute, then on medium for another half a minute. The dough will be very sticky.

Sift an even layer of flour onto the work surface; scrape the dough out of the bowl, onto the work surface. Clean the mixing bowl and lightly coat it with vegetable oil. Gather the dough and return it to the oiled bowl. Cover it tightly with plastic wrap, and set aside in a warm place until the dough has doubled in size, about 1 1/2 hours.

**To prepare the apples:** In a large skillet over medium heat, melt the butter. Using a small paring knife, split the vanilla bean lengthwise. With the back of the knife, scrape out the pulp and the seeds of the vanilla bean, and add the scrapings and the pod to the butter. Heat the butter until bubbly. Add the chopped apples, tossing to coat them with butter.

Add the cinnamon and sugar, and sauté 3 to 5 minutes until slightly softened and the majority of the apples are deep golden. Add the vinegar and cider, and reduce over medium-high heat. If the apples are becoming too mushy, turn the heat up, so the liquid reduces quickly. If they are still very firm, turn the heat down to reduce slowly. The apples should be cooked, but still slightly firm to the touch. Remove the vanilla bean and place the apples on a baking sheet to cool.

Scrape the dough out onto a floured surface and stretch into a large rectangle about 2 inches thick. Spread half of the apples over the dough and fold into thirds by bringing the bottom up and the top down, patting with your hands to flatten slightly. Scatter the remaining apples on top and fold into thirds again. Gather the dough together by tucking under the edges and return it to the oiled bowl. Cover and allow to rise until doubled in size, about 30 minutes.

Heat the oil to 375 degrees. Scrape the dough out onto a floured surface and gently roll or pat it into a rectangle about 1/2 inch thick, flouring the surface of the dough as necessary. Dip the cutter in flour and, cutter as closely together as possible, cut out the fritters. Place them on a floured surface and allow to rest for 10 minutes, no longer.

**To prepare the glaze:** In a small stainless steel bowl set over a pot of gently simmering water, combine the powdered sugar, cream, vanilla extract, and salt. Heat until just warm, stirring frequently. The glaze should be thin and translucent; if necessary, thin it down with more cream.

Dip your hands in flour, and stretch the fritters by pulling them gently elongating the round shape into a 4" oval. Do not worry if you puncture the dough as you stretch it. Drop directly into the hot oil and fry according to instructions. Brush the fritters with glaze (or NOT, I prefer them unglazed and dusted with a bit of powdered sugar) while they are warm

### Now for Italian Zeppoli:

OMG You may really HATE me for this one...they are just Sooooo DAMN GOOD!!!

OK, I made lasagna and as usual I have leftover ricotta cheese from 2 weeks ago. It's been sitting in the fridge taunting me, and I had no plans for it. As usual, I bought way too much. However, sometimes when you need to pull a quick dessert out of thin air, leftovers like that save the day. Anyway, I was on a charter that extended a few days and I needed a dessert, and I did not have much time for cooking & baking. I was gazing into my fridge looking at what I already had and remembered my recipe for zeppoli, or Italian ricotta fritters.

So, I made my batter (which really just involved mixing the wet stuff, mixing the dry stuff, and then mixing them together) in like 10 minutes.



Then I dropped spoonfuls of the batter into my hot oil and fried them for 2-3 minutes.



And then, I dusted them with powdered sugar!



But, then I was feeling the need to dip them in something sweet.  
So I made a quick and dirty raspberry jam sauce. Perfect!



### **Chef Debrina's Wicked Cool Italian ZEPPOLI:**

3/4 cup all-purpose flour  
2 teaspoons baking powder  
2 teaspoons grated lemon zest  
1/4 teaspoon salt  
1/8 teaspoon nutmeg  
1 cup whole milk ricotta  
1/4 cup milk



2 large eggs  
3 tablespoons sugar  
1 vanilla bean  
vegetable oil for frying  
powdered sugar for dusting

Heat 2 inches oil in a heavy saucepan until it registers 360°F. Whisk together flour, baking powder, lemon zest, nutmeg and salt in a bowl. In another bowl, whisk together ricotta, eggs, sugar, milk and vanilla bean seeds, then whisk in flour mixture.

Working in batches, drop tablespoons of batter and fry, flipping occasionally, until deep golden, about 2-3 minutes per batch. Transfer to paper towels to drain. Dust generously with confectioners' sugar. Dip and enjoy!

### **RASPBERRY SAUCE:**

1/2 cup raspberry jam (without pectin if possible)  
2 tablespoons water  
2 tablespoons fresh lemon juice  
1-2 teaspoons sugar (depends on sweetness of jam)

Just stir it all together!

### **FINALLY: The Super Silly "EASY" Donut Recipe**

#### **Donuts:**

2 cups buttermilk  
2 large eggs, beaten  
1 cup granulated sugar  
5 cups sifted flour  
2 teaspoons baking soda  
1 teaspoon baking powder  
1 teaspoon salt  
1 teaspoon nutmeg  
1/4 teaspoon cinnamon  
1/2 cup butter or shortening, melted  
Oil for frying

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#### **Glaze:**

3 cups powdered sugar  
1 Tablespoon margarine, softened (optional)  
1/2 teaspoon vanilla  
Milk or water

**For the Doughnuts:** Combine the buttermilk, eggs, and sugar. Set aside. Mix together flour, baking soda, baking powder, salt, nutmeg, and cinnamon. Add the buttermilk mixture to the dry ingredients and stir. Stir in the melted butter or shortening and knead until a soft dough forms.

Roll out dough on a lightly floured surface to approximately 1/4-inch thickness (roll thin for best results). Cut with a 2-1/2-inch or larger doughnut cutter. In a deep-fat fryer or electric skillet, heat oil to 375 degrees F.

Fry the doughnuts on each side for approximately 1 min. or until golden brown. Drain on paper towels. Dip in a powdered sugar glaze while hot and decorate with nuts or candy sprinkles if desired.

**For the Glaze:** Combine the powdered sugar, margarine, and vanilla in a mixing bowl. Mix well and add just enough milk or water until glaze is the consistency you desire. (A thinner consistency will produce a thin glaze on the doughnuts or a thicker consistency will be more like a frosting.)