## Ingredients
- Household Equipment
- Fryers
- Hand Held Equipment
- Shapes of Donuts
- Troubleshooting

## Raised Donuts
- Anjou Pear Fritters
- Black Forest Donut Bars
- Blueberry Raised Donuts
- Cinnamon Honey Donuts
- Fresh Jelly Donuts
- Fresh Vanilla Bean Donuts
- Honey Glazed Bowties
- Key Lime Donuts
- Light As Air Glazed Donuts
- Mandarin Orange Donuts
- Maple Bars
- Mocha Raised Donuts
- Orange Yeast Donuts
- Perfect Chocolate Glazed
- Pretzel Twist Donuts

## Cake Based Donuts
- Apple Cinnamon Donuts
- Black Out Donuts
- Buttermilk Donuts
- Cake Sticks
- Candied Ginger Donut Stars
- Caramel Apple Fritters
- Chocolate Cake Donuts
- Coconut Donuts
- Dark Devil’s Food Donuts
- Fresh Peach Donuts
- Fresh Strawberry and Cream Donuts
- Lemon Crème Donuts
- Lemon Mist Donuts
- Mocha Buttermilk Donuts
- Peanut Chocolate Donuts
- Pumpkins Nutmeg Spice Donuts
- Red Velvet Chip Donuts
- Rum Raisin Donuts
- Whole Wheat Pancakes

## Baked Donuts
- Almond Apricot Donuts
- Apple Cream Donuts
- Apple Spice Donuts
- Banana Bran Donuts
- Banana Pecan Donuts
- Blueberry Donuts
- Cherry Blossom Donuts
- Chocolate Donuts
- Chocolate Rum Cream Donuts
- Coconut Marshmallow Donuts
- Double Chocolate Raspberry
- Donuts
- Frambuesa Glazed Donuts
- Green Tea Donuts
- Honey Bran Glazed Donuts
- Lemon Cream Donuts
- Maple Cinnamon Donuts
- Orange Donuts
- Orange Honey Donuts
- Pineapple Macadamia Nut Donuts
- Red Devil Donuts
- Simple Spice Donuts
- Sour Cream Blackberry Donuts
- Strawberry Donuts
- Gingerbread Donuts
- Toasted Peanut Donuts
- Vanilla Bean Donuts
- White Chocolate Créme Donuts
- White Chocolate Key Lime Donuts
- Whole Wheat Pancakes Donuts

## Holiday Donuts
- Christmas Swirl Donuts
- Cranberry Orange Donuts
- Fall Pumpkin Donuts
- Fathers Day Tie Donuts
- Fresh Cherry Donuts
- Fruit Cake Donuts
- Holiday Eggnog Cake Donuts
- Mincemeat Spiced Donuts
- Mothers Day Crown Donuts
- New Years Champagne Donuts
- Peppermint Chocolate Squares
- Praline Pecan New Orleans Donuts
- Red Valentine Donuts
- Hearts Strawberry Rose Donuts
- Thanksgiving Maple Donuts

## One-Bite Donuts
- All Spiced Up Bites
- Aztec Donut Bites
- Baked Maple Mini-Donuts
- Bavarian Créme Holes
- Blackberry Bites
- Blueberry Bites
- Citrus Donut Bites
- Cranberry Almond Donut Bites
- Delicate Fairy Donuts Bites
- Donut Holes
- French Bites
- Green Tea Bites
- Island Bites
- Lemon Poppy Seed Mini-Donuts
- Mocha Coffee Bites
- Oak Berry Mini-Donuts
- Pistachio Bites
- Spicy Donuts Balls
- Strawberry Cream Bites
- Triple Chocolate Bites

## Special Donuts
- Banana Créme Donuts
- Boston Cream Donuts
- Boules de Berline Donuts
- Campfire S'mores Donuts
- Caramel Apple Fritters
- Churro Bites
- Cinnamon Donut Hole Sticks
- Cinnamon Roll Donuts
- Elvis Memphis Donuts
- French Crullers
- Hanukkah Sufganiot Donuts
- Italian Créme Filled Donuts
- Maple Bacon Bars
- New Orleans Beignets
- Pita Crispy Donuts
- Rum Baba’s Donuts
- Spiced Cha Donuts

## Toppings, Icings, Glazes and Sugars
- Autumn Spiced Sugars
- Belgium Chocolate Ganache Glaze
- Bittersweet Glaze
- Brown Butter Caramel Glaze
- Citrus Sugar
- Cream Glaze
- Dulce de Leche Glaze
- German Chocolate Topping
- Green Tea Glaze
- Honey Glaze
- Lavender Sugar Dust
- Lemon Zest Glaze
- Maple Glaze
- Milk Chocolate Glaze
- Macha Glaze
- Orange Glaze
- Pineapple Topping
- Raspberry Glaze
- Rose Petal Dust
- Simple Sugared Glaze
- Strawberry Glaze
- Sunset Orange Glaze
- Truffle Fudge Icing

## Fresh Fillings
- Banana Cream Filling
- Bavarian Cream Custard
- Blood Orange Filling
- Blueberry Compote
- Chocolate Fudge Filling
- Cream Cheese Filling
- Crisp Apple Filling
- Crushed Pineapple Rum Filling
- Italian Créme Filling
- Kwi Filling
- Lemon Zest Filling
- Marshmallow Filling
- Meyer Lemon Curd
- Peanut Butter Filling
- Rainer Cherry Almond Filling
- Raspberry Filling
- Strawberry Filling
- Sunset Orange Filling
- White Chocolate Macadamia Mousse Filling
Fresh Jelly Donuts

Makes about 12 donuts

I love to overfill the donut with fresh jelly. When you take a first bite the jelly squirts out!

Finishing suggestions

Icings: Honey Glaze (page xx).
Fillings (injected): Cherry Filling (page xx), Lemon Zest Filling (page xx), Raspberry Filling (page xx) or Strawberry Filling (page xx).

Ingredients:

- 4-inch (10 cm) round cutter
- Baking sheet, lined with parchment paper
- Candy/deep-fry thermometer
- ⅔ cup whole milk, warmed to 110°F (43°C) 190 mL
- 1 tbsp + 1 tsp
- 1 package (½ oz/8 g) quick-rising (instant) yeast
- 1 egg
- 1 egg white
- 2 tbsp unsalted butter, softened 30 mL
- 1 tsp vanilla extract 5 mL
- 2½ cups all-purpose flour 675 mL
- 1 tbsp granulated sugar 15 mL
- ½ tsp salt 0.5 mL
- Canola oil

1. In mixer bowl, sprinkle yeast over milk, stir with a fork. Let stand until foamy, about 5 minutes.
2. Attach bowl to mixer fitted with paddle attachment and add egg, egg whites, butter, vanilla, 1 cup (250 mL) of the flour, sugar and salt to yeast mixture. Let stand in bowl for 10 minutes. On low speed, mix just until blended. Add remaining flour and mix on medium speed until dough starts to pull away from sides of bowl.
3. Transfer dough into a large oiled bowl and, cover with plastic wrap. Let rise in a warm, draft-free place until doubled in volume, about 30 minutes.
4. On a floured work surface, roll out dough to about ⅛-inch (0.5 cm) thickness. Cut dough with cutter into 12 donuts, re-rolling scraps as necessary. Place at least 2 inches (5 cm) apart on prepared baking sheet. Cover with a clean kitchen towel and let rise for 20 minutes.
5. In a large, deep pot or deep-fryer, heat about 4 inches (10 cm) oil until temperature registers 360°F (182°C). Deep fry donuts, turning once with wooden chopsticks, until golden brown, about 15 seconds per side. Using a slotted spoon, transfer to paper towels to absorb excess oil. Fry remaining donuts, adjusting heat as necessary between batches to maintain oil temperature.
6. After donuts cool, fill with jelly using a Bismarck tip or a pastry bag (see Tip, page xx).
Making Traditional Round Donuts
(see page 27 for detailed step-by-step instructions)

1. Let dough rise in a bowl.
2. Pat dough down on a floured board.
3. Roll dough out to about ¼-inch (0.5 cm) thickness.
4. Cut dough into 4-inch (10 cm) circles.
5. Cut the interior holes.
6. Place on a baking sheet 2 inches (5 cm) apart and let rise for 20 minutes.
Chocolate Cake Donuts

Makes about 18 donuts

When I go to a donut shop my first choice is a simple chocolate cake donut with a rich chocolate glaze.

Finishing suggestions

Icings: Belgium Chocolate Ganache Glaze (page xx), Milk Chocolate Glaze (page xx), Mocha Glaze (page xx) or Truffle Fudge Topping (page xx).

Fillings (injected): Chocolate Fudge Filling (page xx).

Ingredients

- 3 1/2 cups all-purpose flour 875 mL
- 1 tbsp baking powder 15 mL
- 1 tsp baking soda 5 mL
- 1/2 tsp salt 2 mL
- 1 1/2 cups granulated sugar 375 mL
- 2 eggs 2
- 1/4 cup unsalted butter, softened 60 mL
- 3 oz unsweetened chocolate, chopped 90 g
- 1 cup buttermilk 250 mL
- 1 1/2 tsp vanilla extract 7 mL

1. In a bowl, whisk together flour, baking powder, baking soda and salt. Set aside.
2. In a mixer bowl fitted with paddle attachment, cream sugar and eggs until pale yellow, about 5 minutes.
3. Meanwhile, in a saucepan, melt butter and unsweetened chocolate over low heat, stirring constantly, about 2 minutes. Add to egg mixture and beat on high speed until blended. Beat in buttermilk and vanilla until well blended. Add flour mixture, mixing on low speed until just combined. Refrigerate dough for at least 1 hour, until chilled, for up to 2 hours.
4. On a floured work surface, roll out dough to about 1/4-inch (0.5 cm) thickness. If dough is tacky, dust with additional flour. Cut dough with cutter into 18 donuts, re-rolling scrapes as necessary. Place at least 2 inches (5 cm) apart on prepared baking sheet.
5. Meanwhile, in a large, deep pot or deep-fryer, heat about 4 inches (10 cm) oil over medium heat until temperature registers 360°F (182°C). Deep fry 4 donuts at a time in hot oil, turning once with wooden chopsticks, until golden brown, about 15 seconds per side. Using a slotted spoon, transfer to paper towels to absorb excess oil. Fry remaining donuts, adjusting heat as necessary between batches to maintain oil temperature.

Cherry Blossom Donuts

Makes about 12 donuts

Serve these during cherry blossom festival time in the spring. Light pink in color just like the blossoms.

Finishing suggestions

Icings: Cherry Glaze (page xx), Simple Sugar Glaze (page xx) or Rose Petal Dust (page xx).

Ingredients

- 2 1/4 cups all-purpose flour 550 mL
- 3/4 cup granulated sugar 175 mL
- 2 tsp baking powder 10 mL
- 1 tsp salt 5 mL
- 1/4 cup whole milk 175 mL
- 2 eggs, beaten 2
- 1 tbsp unsalted butter, melted 15 mL
- 1 tsp vanilla extract 5 mL
- 1 tsp almond extract 5 mL
- 1/2 cup cherries, finely chopped 125 mL

1. In a large bowl, whisk together flour, sugar, baking powder and salt. Set aside.
2. In a medium bowl, whisk together milk, eggs, butter and extracts. Add to flour mixture, mixing only to blend. Fold in cherries.
3. Place batter into a resealable freezer bag to create a pastry bag, (see Tips, page xx). Fill each crevice with batter about two thirds full.
4. Bake in preheated oven until donut springs back when lightly touched, about 10 to 14 minutes.
5. Cool prior to icing.