

Krispy Kreme doughnuts

Homemade Krispy Kremes recipe

Ingredients

3 tbsp milk

3 tbsp boiling water

1 tsp dry active yeast

8 oz all purpose flour (a little under 2 cups – I recommend you measure and weigh. See my note above)

1 1/2 oz sugar (about 3 tablespoons)

1 egg

1 oz butter, cold to room temperature (just don't melt it, okay?)

dash of salt

Enough oil to cover the bottom few inches of a wok, or a deep fryer.

Glaze:

1/3 cup butter

2 cups confectioners' sugar

1 1/2 teaspoons vanilla

4 tablespoons hot water or as needed

How to Make It

In a large measuring jug, combine the milk and boiling water. Add a teaspoon of the sugar and the yeast. Stir it gently, then leave it in a warm place for the yeast to activate (aka foam).

In a large mixing bowl, combine the flour, the rest of the sugar, and the salt. Cut in the butter using your fingers or a pastry blender, until it resembles crumbs.

Add the egg (give it a quick beat) and yeast mixture to the flour mix, and mix into a smooth dough. This usually takes about 5 minutes of mixing.

Turn the dough out onto a lightly-floured counter and knead for about 5 to 10 minutes—it should feel springy and little

bubbles should form under the surface. Place it back in the bowl, cover with a cloth or plastic wrap, and let rise for about an hour until double in size.

Once risen, place the dough onto the counter and cut it into 4 pieces. One piece at a time, stretch it into a long rope about an inch to an inch and a half wide. Cut strips about an inch long, ball em up with your hands, and place them on a baking tray or wire rack to wait.

Cover the doughnuts holes with a cloth to rise while you heat the oil to 375F.

Place the doughnuts into the oil and fry until golden brown on each side, about 2 minutes. Be sure to fry only a few at a time so they don't overcrowd and stick together.

Drain on a paper towel or wire rack over a cloth, before glazing them. Be sure to glaze them warm, or else they won't get that delicious coverage!

Glaze:

A brief note: I recommend a scale, as not all flours (and cup measurements) are made equal.

2 cups of my Canadian flour in my Canadian cups on my scale might be more or less than yours.

If you don't have a scale, start at 1 1/2 cups and work your way up from there.