

Dirt Bombs



Like a cinnamon-sugar doughnut in muffin form. You've been warned.

Ingredients

Servings: Makes 12

muffins

- Nonstick vegetable oil spray
- $2\frac{1}{4}$ cups all-purpose flour
- 2 teaspoons baking powder
- 1 teaspoon kosher salt
- $\frac{1}{2}$ teaspoon ground nutmeg
- $\frac{1}{2}$ cup (1 stick) unsalted butter, room temperature
- $\frac{3}{4}$ cup sugar
- 1 large egg
- 1 cup whole milk

topping and assembly

- $\frac{1}{2}$ cup sugar
- 1 teaspoon ground cinnamon
- 6 tablespoons ($\frac{3}{4}$ stick) unsalted butter, melted

Recipe Tips

Preparation

muffins

- Preheat oven to 375°. Coat a standard 12-cup muffin pan with nonstick spray. Whisk flour, baking powder, salt, and nutmeg in a medium bowl; set aside.
- Using an electric mixer, beat butter and sugar in a large bowl until light and fluffy, about 4 minutes. Beat in egg. With mixer on low speed, add dry ingredients in 3 additions alternating with milk in 2 additions, beginning and ending with dry ingredients.
- Divide batter among muffin cups and bake, rotating pan halfway through, until a tester inserted into center comes out clean, 30–35 minutes. Let cool 5 minutes in pan, then transfer to a wire rack.

topping and assembly

- Mix sugar and cinnamon in a medium bowl. Working one at a time, dip tops of muffins in melted butter, then cinnamon sugar.
- **DO AHEAD:** Muffins can be made 6 hours ahead. Keep tightly wrapped at room temperature.

Classic Glazed Doughnuts



Ingredients

- 1 tablespoon plus 1 teaspoon active dry yeast
- 1 cup whole milk, heated to 110°F
- 2 to 2 1/2 cups (320 to 400 grams) bread flour
- 1 teaspoon pure vanilla extract
- 3 large egg yolks
- 2 tablespoons (30 grams) superfine sugar
- 1/2 teaspoon table salt
- 4 tablespoons (1/2 stick or 2 ounces) unsalted butter, softened at room temperature and cut into cubes
- Vegetable oil for frying
- [Basic Sugar Glaze](#)
- [Chocolate Glaze](#)
- **Special equipment:** Stand mixer fitted with the paddle attachment and dough hook, 2 large baking sheets, non-terry dish towel, 3-inch-diameter doughnut cutter with 1-inch-diameter hole (or cookie cutters), wire cooling rack, deep-fry thermometer

Preparation

In a medium bowl, combine 1 tablespoon of the yeast with 3/4 cup of the warm milk and stir to dissolve the yeast. Add 3/4 cup of the flour and stir to create a smooth paste. Cover the bowl with plastic wrap and let the flour mixture rest in a warm place for 30 minutes.

Once 30 minutes have passed, in the bowl of a stand mixer fitted with the paddle attachment, combine the remaining 1 teaspoon yeast with the remaining 1/4 cup milk (the milk will be room temperature at this point). Add the rested flour mixture along with the vanilla and egg yolks and mix on low until the ingredients are incorporated and the dough is smooth, about 30 seconds. Turn off the mixer and add 1 cup of flour, along with the sugar and salt. Mix on medium until the dough starts to come together, about 30 seconds. Add the butter and mix on medium until it's incorporated, about 30 seconds.

Remove the paddle attachment from the mixer, and switch to the dough hook. Start adding the remaining flour, 1/4 cup at a time (turning the mixer off for each addition) and knead the dough on medium until it completely pulls away from the side of the bowl and is smooth and not too sticky, about 1 minute. The dough will be very soft and moist but not so sticky that you can't roll it out. (For this step, you may only need to use as little as 1/4 cup flour, so there may be flour leftover.) Cover the bowl with plastic wrap and let the dough rest in a warm place for 30 minutes.

Once 30 minutes have passed, gently press down on the dough to remove any gas bubbles then chill, covered, for at least 1 hour and up to 12 hours.

When ready to roll out the dough, line a baking sheet with a lightly floured non-terry towel. Lightly flour a work surface and roll out the dough to a 1/2-inch thickness. Using doughnut or cookie cutters, cut out 3-inch-diameter rounds with 1-inch-diameter holes. (For filled doughnuts, don't cut out the holes.) Arrange the doughnuts on the prepared baking sheet, leaving at least 1 inch between doughnuts. Cover the doughnuts loosely with plastic wrap and let them proof in a warm place until almost doubled in size, 30 to 40 minutes. Check to see if the doughnuts are ready every 5 to 10 minutes. To test, use a fingertip to lightly touch one of the doughnuts. If the

dough springs back immediately, it needs more time; if it springs back slowly, it's ready; and if the dough doesn't spring back at all, it's over-proofed. You can punch down and reroll over-proofed dough once.

While the doughnuts are proofing, line a baking sheet with 2 layers of paper towels and place a wire rack on top of the towels. In a heavy-bottomed large pot or deep fryer, heat at least 2 inches of oil until a deep-fry thermometer registers 360°F. Working in batches, use a slotted metal spoon or spatula to carefully place the doughnuts in the hot oil. Fry, flipping once, until light golden brown, 1 to 2 minutes per side. Transfer as done to the wire rack and return the oil to 360°F between batches. Let the doughnuts cool slightly before glazing

Muffins that taste like doughnuts



Muffins that taste like doughnuts. (But without all the work and without the frying)! Now who doesn't love that???

What you need:

3/4 cup sugar

1 large egg

1 1/2 cups all-purpose flour

2 tsp baking powder

1/4 tsp salt

1/4 tsp ground nutmeg

1/4 cup vegetable oil

3/4 cup milk

1 tsp vanilla extract

2 Tbsp butter, melted

1/2 cup sugar, for rolling (I added in a few shakes of cinnamon)

Preheat oven to 350. Lightly grease a muffin tin. In a large bowl, beat together sugar and egg until light in color. In a small bowl, whisk together flour, baking powder, salt and nutmeg. Pour into egg mixture and stir to combine. Pour in vegetable oil, milk and vanilla extract. Divide batter evenly into 10 muffin cups, filling each about 3/4 full. Bake for 15-18 minutes, until a tester inserted into the center comes out clean.

While muffins are baking, melt butter and pour remaining sugar into a small bowl. When muffins are done, lightly brush the top of each with some melted butter, remove from the pan and roll in sugar. Cool on a wire rack.

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.

Salted caramel glazed doughnuts holes



Ingredients

• FOR THE DOUGHNUTS:

- 1- $\frac{1}{4}$ cup Flour
- $\frac{1}{3}$ cups Sugar
- 2 teaspoons Baking Powder
- $\frac{1}{2}$ teaspoons Nutmeg
- 1 teaspoon Vanilla Extract
- $\frac{1}{2}$ teaspoons Salt
- 1 whole Egg
- $\frac{1}{2}$ cups Milk
- 2 Tablespoons Melted Butter
- Vegetable Oil, For Frying
- FOR THE GLAZE:
- 2 cups Powdered Sugar
- $\frac{3}{4}$ cups Salted Caramel Sauce
- 3 Tablespoons Milk

Preparation

While you begin to put together the batter for the doughnut holes, pour the vegetable oil in the deep fryer and begin to heat it according to manufacturer's instructions. It won't take you long to prepare the batter.

1. In a large mixing bowl, combine all the ingredients for the doughnut holes (flour, sugar, baking powder, nutmeg, vanilla extract, salt, egg, milk and melted butter). Blend with a handheld mixer or wooden spoon until all the ingredients until well mixed.

2. Your oil should be ready now. When the oil is ready place teaspoon sized scoops of the doughnut hole batter into the hot oil and fry for about 2 minutes on both sides or until golden brown on both sides. Remove from oil when finished and place on paper towels to absorb all the excess oil. Repeat this process until all the batter is gone.

Note about the salted caramel: You can buy salted caramel sauce already made, or you can make your own sauce, or you can buy regular caramel sauce and add 2 teaspoons of salt to the $\frac{3}{4}$ cup of caramel that is required for this glaze. You can add more salt if that isn't enough balance of salt and sweet

for you.

3. Preparing the glaze: In a small bowl, add the powdered sugar, salted caramel sauce, and milk and stir until smooth. As your doughnut holes cool off, place them in the glaze and then on a cooling rack. I dipped my doughnut holes in the glaze twice. If you have enough feel free to do the same thing. Repeat this process until the holes are completely covered