

Baked Doughnuts Three Ways

Ingredients

- 4 tablespoons (57g) butter
- 1/4 cup (50g) vegetable oil
- 1/2 cup (99g) granulated sugar
- 1/3 cup (71g) brown sugar, packed
- 2 large eggs
- 1 1/2 teaspoons baking powder
- 1/4 teaspoon baking soda
- 1/2 to 1 teaspoon nutmeg, to taste
- 3/4 teaspoon salt
- 1 teaspoon vanilla extract
- 2 2/3 cups (319g) King Arthur Unbleached All-Purpose Flour
- 1 cup (227g) milk

Instructions

1. Preheat the oven to 425°F. Lightly grease two standard doughnut pans.
2. In a medium-sized mixing bowl, beat together the butter, vegetable oil, and sugars until smooth.
3. Add the eggs, beating to combine.
4. Stir in the baking powder, baking soda, nutmeg, salt, and vanilla.
5. Stir the flour into the butter mixture alternately with the milk, beginning and ending with the flour and making sure everything is thoroughly combined. The batter will be fairly thick; when you draw your spatula through the batter, it will leave a furrow.
6. Spoon the batter into the lightly greased doughnut pans, filling the wells to about 1/4" shy of the rim.
7. Bake the doughnuts for 10 minutes. Remove them from the oven, and wait 5 to 7 minutes before turning them out of the pans onto a rack.
8. For cinnamon doughnuts, shake warm doughnuts in a plastic bag with about 1/4 (50g) to 1/3 cup (68g) cinnamon-sugar. For sugar-coated doughnuts, shake doughnuts in a plastic bag with about 1/2 cup (57g) non-melting topping sugar (for best results), or confectioners' sugar.
9. For frosted doughnuts, see our three easy doughnut glazes. Sprinkle the glazed doughnuts with toasted coconut or chopped nuts, if desired.

Doughnut Glaze

Ingredients

- 1/4 cup whole milk
- 1 teaspoon vanilla extract
- 2 cups confectioners' sugar

Instructions

1. Combine milk and vanilla in a medium saucepan and heat over low heat until warm.
2. Sift confectioners' sugar into milk mixture. Whisk slowly, until well combined.
3. Remove the glaze from the heat and set over a bowl of warm water. Dip doughnuts into the glaze, 1 at a time, and set on a draining rack placed in a half sheet pan for 5 minutes before serving.