



Baked Doughnuts Three Ways



PREP
15 mins

BAKE
10 mins

TOTAL
25 mins

YIELD
12 doughnuts

Ingredients

- 4 tablespoons (57g) butter
- 1/4 cup (50g) vegetable oil
- 1/2 cup (99g) granulated sugar
- 1/3 cup (71g) light brown sugar or dark 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 table salt
- 1 teaspoon King Arthur Pure Vanilla Extract
- 2 2/3 cups (320g) King Arthur Unbleached All-Purpose Flour
- 1 cup (227g) milk

Instructions

Use Mixer!

- ① Preheat the oven to 375°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 to 12 minutes. Remove them from the oven, and wait 5 to 7 minutes before turning them out of the pans onto a rack. **12 minutes at 375 in our oven**
- 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.

Tips from our Bakers

- ☆ For chocolate chip doughnuts, stir in 3/4 cup chocolate chips, mini chips preferred. If you make chocolate chip doughnuts, fill each well of the pan right to the rim with batter.
- ☆ Why use non-melting white sugar instead of confectioners' sugar? Confectioners' sugar will melt and disappear; non-melting white sugar will keep the doughnuts nice and white.
- ☆ Looking for a gluten-free version of this recipe? Find it here: [Gluten-Free Baked Doughnuts](#).

We're here to help. King Arthur Baker's Hotline: (855) 371 2253