



### Krispy Kreme Donut Recipe!

#### Step 1:

This recipe makes 3 baker's dozen donuts (that's 39!). You can scale it down - or up - as you need!

#### Donuts

3 (1/4 ounce / 7g) packages yeast (3/4 oz / 21g total) - I used "Rapid Rise" but traditional is fine too - it just affects the rising times

1/2 cup (120ml) water (105-115F / 40-46C)

2 1/4 cups (530ml) milk, scalded, then cooled

3/4 cup (169g) sugar

1 1/2 teaspoons salt

3 eggs

1/2 cup (113g) shortening

7 1/2 cups (940g) all-purpose flour

canola oil for frying

#### Glaze

1/2 cup (113g) butter

3 cups (375g) powdered sugar

2 1/4 teaspoons vanilla

6 -9 tablespoons (90-135ml) evaporated milk (can substitute regular milk or water for milder flavor)

#### Step 2:

Proof your yeast by adding it to the warm water. Mix it up and let it rest.

Scald the milk in your microwave or on top of your stove, and let cool.

Combine yeast, milk, sugar, salt, eggs, shortening and 3 cups (375g) flour.

Beat on low for 30 seconds, scraping bowl constantly.

Beat on medium speed for 2 minutes, scraping bowl occasionally.

Carefully (not like me), stir in remaining flour until smooth.

Cover and let rise until double, 30-60 minutes, depending on the yeast you used. I went the full 60, and you can see in step 4 what happened! (I would do it again, they were great!)

Step 3:

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After the dough has risen, turn dough onto floured surface; roll around lightly to coat with flour.

Gently roll dough 1/2-inch thick with floured rolling pin.

Cut with floured doughnut cutter. Separate donuts and holes, as they take different frying times (but are equally delicious). Save your scraps - they are both great to test your fry time and to snack on while you're making the rest!

Cover and let rise until double, 30-40 minutes.

**\*\*If you want to make these donuts for breakfast, let the donuts rise in the refrigerator overnight!\*\*\***

Step 4:

I am about to reveal how you can easily make Krispy Kreme donuts (doughnuts?) AT HOME (and make you the most popular person in the neighborhood). Kiss your diet goodbye, because once you try this super easy recipe, you're going to be hooked. It's the time you put in to the double rise, and the added ingredient of evaporated milk to the glaze that really make this recipe sing!

So if you're addicted to Krispy Kreme donuts (like me), but don't have one near you (like me) or just want a fun project to do (like me!), you're going to love this Krispy Kreme Donut Recipe.

p.s This was my first time making donuts, and it was a huge success!

Step 1: Ingredients

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Donuts

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#### Glaze

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2 1/4 teaspoons vanilla  
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#### Step 2: Time to make the donuts!

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#### Step 3: Shaping the Donuts

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**Step 4: Make the Glaze**

I like to make up the glaze at this point because it can sit at room temp until the donuts are fried and ready to be dipped.

Melt the butter and stir in powdered sugar and vanilla until smooth.

Add milk (or water) until desired consistency is reached.

**\*\*\* to make chocolate glaze, melt 6 ounces of chocolate along with the butter!\*\*\***

**Step 5:**

Use a deep pan to heat the oil. I used a shallow one to be able to take better pictures, but this provides a real fire hazard. So be safe!

Heat your oil to 350F (180C). A thermometer makes this part fool-proof, and you can monitor the heat to make sure it stays in this prime frying range.

I like to use a scrap of donut first to test different frying times.

Even after you take the donut out of the oil, the remaining oil on it is hot enough to continue cooking it!

Carefully place the donuts in the oil. Cook on each side for about one minute. Use chopsticks to flip the donuts and remove them from the oil.

Place donuts on a rack or paper bags or paper towels to drain.

**Step 6:**

Now is the time to take your donuts into a magical dimension. Dip them in the glaze and set them on a rack to dry. I dipped both sides of my donuts in the glaze (obviously!), but you can just do one if you would like.

These donuts are simply amazing. Once you try them, you're going to want to make them again and again. In fact, I woke up the next morning craving them, and I can assure you, they're still good the second day.

[Jane Daugherty Giddens](#) shared [Homemade Beauties's photo](#).