

Homemade Donuts *From the Kitchen of Ashley Gilles*

INGREDIENTS:

2 1/4 TEASPOONS (1 PACKET) ACTIVE DRY YEAST • 1/4 CUP WARM WATER (105°F TO 115°F)

1/4 CUP GRANULATED SUGAR, PLUS 1 TEASPOON • 1/4 CUP UNSALTED BUTTER, MELTED

1/2 CUP WHOLE MILK, LUKEWARM

1 LARGE EGG

1 TEASPOON VANILLA EXTRACT

2 1/2 CUPS ALL-PURPOSE FLOUR

1/2 TEASPOON SALT

FOR THE GLAZE:

2 CUPS POWDERED SUGAR

1/4 CUP MILK

1 TEASPOON VANILLA EXTRACT



PREPARATION:

Prepare the Yeast Mixture

In a small bowl, dissolve the yeast and 1 teaspoon sugar in warm water. Let it sit for 5-10 minutes until frothy.

MAKE THE DOUGH

In a large bowl, mix together the melted butter, lukewarm milk, egg, vanilla extract, and the yeast mixture. Gradually add the flour, 1/4 cup sugar, and salt, mixing until a soft dough forms. Knead the dough on a floured surface for about 5 minutes until smooth and elastic. Place the dough in a greased bowl, cover, and let it rise in a warm place until doubled in size, about 1 hour.

SHAPE THE DONUTS

Roll out the dough to about 1/2 inch thickness. Cut out donuts using a donut cutter or two differently sized round cutters. I used a cleaned



medicine bottle top and a mason jar mouth band. Place the cut donuts on a parchment-lined baking sheet, cover, and let them rise again until doubled, about 30 minutes. I just left them on the counter with a large rag over them!

FRY THE DONUTS

Heat vegetable oil in a deep fryer or large pot to 375°F (190°C).

Fry the donuts in batches, about 1 minute per side, until golden brown. Remove and drain on paper towels.

MAKE THE GLAZE

Whisk together powdered sugar, milk, and vanilla extract in a bowl until smooth.

GLAZE THE DONUTS

While the donuts are still warm, dip each into the glaze, coating both sides. Place on a wire rack to let excess glaze drip off.

SERVE

Serve the donuts warm for the best experience.