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## General Baking Tips for Any Donut

We want you to have an excellent experience! For these recipes, it is important to follow the directions, use the amount specified in the recipe (with a few exceptions), and read the entire recipe before you begin. Please read through this section first:

- Temperature is important. If you are frying the donuts, the temperature of the oil is crucial. Too hot and the donuts will burn; not warm enough and the donuts will be greasy. Be very careful with hot oil during and after the frying. Carefully and slowly lower batter into oil but never drop as the oil could splatter and burn you.
- For the baked donuts, the same applies to the oven. The oven should be heated for at least 15 minutes before you begin measuring the ingredients. Don't leave the oven door open for very long when you are placing the donuts in the oven or checking them. It can drop the temperature and affect the outcome.
- Temperature of the ingredients is also critical for baked items. If you haven't had a chance to bring the eggs to room temperature, place the whole egg still in the shell in a bowl. Add warm to hot water to cover. Set aside for 5-10 minutes. Fully dry the egg before cracking. Milk can be heated gently as well as the butter. The flip side is if the milk and/or butter is too hot, it can "cook" the eggs. Your ingredients should be around 65°F-80°F.
- Next is equipment. For the fried donuts, you either need an electric fryer or a 2 quart or larger deep pot/saucepan. You should be able to add 2-3 inches of oil and have at least another 2 inches of space above the oil. For the baked donuts, you need to have a donut pan. The recipe makes 6 donuts but I usually make double. Having two 6-cavity pans or one 12 cavity pan is ideal. This recipe will not have the same result in a muffin pan. See the recipe for an air fryer option.
- Measuring flour correctly is key unless you use a scale. If you are using a cup measure, scoop about half of the flour into the cup. Then use a spoon or scoop to add enough flour so it is mounded on top. Take a knife or flat edge and scrape it off to make it level. If you use too much flour, your donut will be too dense. For baking soda and baking powder, also make sure it is level. You don't need to scoop and fluff but you did need a level measure. Butter and milk should also be measured accurately. If you don't have buttermilk, see the tip on how to make your own.
- Ingredients like sugar, cinnamon, nutmeg, and vanilla are used primarily for flavor. A little more or a little less is ok. The exception though is salt. If you don't have kosher or flakey sea salt, you can use table salt but use less, about 1/2-3/4 as much.
- Check ingredients to make sure they are gluten-free if necessary.