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Homemade Krispy Kremes

Introduction

If you're craving the delicious, soft, and sweet taste of Krispy Kreme donuts but want to

enjoy them straight from your kitchen, you're in for a treat. This homemade Krispy Kreme recipe brings the iconic flavor to your home, allowing you to indulge in freshly made donuts that are sure to impress family and friends. Whether it's for a special occasion or a simple weekend breakfast, these donuts are a delightful addition to any gathering.

Detailed Ingredients with measures

Flour - 4 cups
Granulated sugar - 1 cup
Yeast - 2 ¼ teaspoons
Salt - 1 teaspoon
Milk - 1 cup
Butter - ¼ cup
Eggs - 2
Vanilla extract - 1 teaspoon
Nutmeg - ¼ teaspoon
Vegetable oil - for frying
Powdered sugar - for glazing
Water - 2 tablespoons (for glaze)

Prep Time

Preparation for this delicious homemade treat takes about 15 minutes.

Cook Time, Total Time, Yield

Cook time is approximately 5 minutes per batch, with a total time of around 1 hour, including rising time. This recipe yields about 12-15 donuts, depending on the size you choose to cut.

With these simple ingredients and steps, you'll have fluffy, sweet, and utterly delicious homemade Krispy Kreme donuts ready to enjoy in no time!



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Detailed Directions and Instructions

Prepare the Dough

In a large mixing bowl, combine warm milk, sugar, and yeast. Let it sit until frothy, about 5-10 minutes. Add melted butter, eggs, and vanilla, mixing until combined. Gradually stir in flour and salt until a soft dough forms.

Knead the Dough

Transfer the dough to a floured surface and knead for about 5 minutes until smooth and elastic. Place the dough in a greased bowl, cover with a cloth, and allow it to rise in a warm place until doubled in size, approximately 1-2 hours.

Shape the Donuts

Once the dough has risen, punch it down and roll it out to about 1/2 inch thickness. Use a donut cutter to cut out the donuts and holes. Place the donuts on a parchment-lined baking sheet. Cover lightly with a cloth and let rise again until puffy, about 30-45 minutes.

Fry the Donuts

In a deep fryer or large pot, heat oil to 350°F (175°C). Carefully drop a few donuts at a time into the hot oil. Fry for about 1 minute on each side, or until golden brown. Remove and place on paper towels to drain.

Prepare the Glaze

In a medium bowl, whisk together powdered sugar, milk, and vanilla until smooth. If the glaze is too thick, add a little more milk until desired consistency is reached.

Glaze the Donuts

Once the donuts are cooled slightly, dip the tops into the glaze, allowing excess to drip off. Place the glazed donuts on a wire rack to set.

Notes

Tips for Success

Make sure your yeast is active by using warm milk, not hot. If the dough is too sticky, add a bit more flour while kneading. Be cautious with frying temperatures, as too high can burn

the donuts.

Storage Suggestions

Store any leftover donuts in an airtight container at room temperature for up to 2 days, or refrigerate for up to a week. Donuts are best enjoyed fresh but can be reheated in the microwave for a few seconds.



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Cook techniques



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