



Light Vanilla Nutmeg Homemade Donuts

The First Bite

The scent of vanilla and nutmeg hit me as I bit into my first homemade donut. Warm, golden, with a hint of spice—it was love at first taste.

Ever wondered how you could turn Light Vanilla Nutmeg Homemade Donuts into something unforgettable? That first bite took me back to my grandma's kitchen, where treats were made with care. Now, I want to share that magic with you. What's your favorite donut memory? Share below!

My Donut Disaster

My first try at these donuts was messy. The dough stuck to everything,

and my glaze was lumpy. But the taste? Still heavenly. **Home cooking isn't about perfection—it's about joy and learning.** Even my “ugly” donuts brought smiles. That's why I keep baking. Have you had a kitchen fail that turned out okay? Tell me in the comments!

Flavor Secrets

– Nutmeg adds warmth without overpowering the vanilla. – The glaze sets into a thin, crackly shell that's divine. **Which flavor combo surprises you most?** Vanilla and nutmeg might sound simple, but they're magic together. Try it and see. Don't skip the double-dip glaze—it's worth it!

A Sweet History

Donuts have been around since the 1800s, but vanilla and nutmeg give these a cozy twist. *Did you know nutmeg was once worth more than gold?* These flavors traveled far to land in your kitchen. Now, they're a humble treat anyone can make. What's your go-to comfort dessert? Vote: pie, cake, or donuts?



Light Vanilla Nutmeg Homemade Donuts

Ingredients:

Ingredient	Amount	Notes
All purpose flour	3 ½ cups (450 g)	More if needed
Granulated sugar	⅓ cup (70 g)	
Whole milk	1 cup (8 oz)	Warmed to about 105°F
Butter	6 Tablespoons (85 g)	Softened and slightly melted
Egg	1	
Vanilla	1 teaspoon	
Instant yeast	2 ¼ teaspoons (1 packet)	
Salt	¾ teaspoon	
Nutmeg	¼ teaspoon	
Oil (vegetable or peanut)	As needed	For frying
Powdered sugar	3 ¼ cups (360 g)	Sifted (for glaze)
Whole milk	½ cup (4 oz)	At room temp (for glaze)
Vanilla	½ teaspoon	(for glaze)

How to Make Light Vanilla Nutmeg Donuts

Step 1 Mix flour, sugar, milk, butter, egg, vanilla, yeast, salt, and nutmeg in a stand mixer. Use the dough hook until it forms a shaggy dough. Knead for 5–10 minutes until soft and smooth. Add a bit more flour if it sticks too much. (*Hard-learned tip: Warm milk helps the yeast work faster.*)

See also No-Bake S'mores Graham Cereal Bars

Step 2 Let the dough rise in a greased bowl for 1.5 hours. Cover it with a towel to keep it warm. It should double in size. Punch it down gently before rolling. **What's the best spot in your kitchen for dough to rise? Share below!** **Step 3** Roll the dough to ½-inch thickness on a floured surface. Cut out 18 donuts and 18 holes. Place them on parchment paper. Let them rise again for 20–30 minutes until puffy. **Step 4** Heat oil to 360°F in a heavy pot. Fry 2 donuts at a time for 45 seconds per side. Use a slotted spoon to flip them. Drain on a cooling rack. **Step 5** Whisk powdered sugar, milk, and vanilla for the glaze. Dip warm donuts twice for extra thickness. Let the glaze set for 15 minutes. Enjoy fresh for the best taste. **Cook Time:** 20 minutes **Total Time:** 2 hours 55 minutes **Yield:** 18 donuts + 18 holes **Category:** Dessert, Breakfast

Creative Twists on Classic Donuts

Cinnamon Sugar Skip the glaze. Toss warm donuts in cinnamon sugar for a crunchy finish. **Lemon Zest** Add lemon zest to the glaze for a bright, tangy flavor. **Chocolate Drizzle** Melt chocolate and drizzle over glazed donuts for extra richness. **Which twist would you try first? Vote in the comments!**

Serving Suggestions for Donuts

Pair donuts with fresh berries for a light contrast. Add whipped cream for extra indulgence. Serve with hot coffee or cold milk. For a fun twist, try a spiced chai latte. **Which would you choose tonight?**



Light Vanilla Nutmeg Homemade Donuts

Storing and Reheating Your Donuts

These donuts taste best fresh, but leftovers can still shine. Store cooled donuts in a sealed container at room temp for 1–2 days. For longer storage, freeze unglazed donuts in a zip-top bag for up to 1 month. *Fun fact: My grandkids sneak frozen donuts straight from the freezer!*

Reheat in a 300°F oven for 5 minutes. Batch-cook tip: Fry all donuts, then freeze half before glazing. Thaw and glaze later for a fresh treat. Why this matters: Glaze seeps into warm donuts, making them soggy if stored too soon. Ever tried freezing donuts? Share your tricks below!

See also [Cream Cheese Candy Recipes and Ideas](#)

Donut Troubleshooting Tips

Dough too sticky? Add 1–2 Tbsp flour until it pulls away cleanly. If donuts turn out dense, your yeast might be old—test it in warm water first. Oil too hot? Donuts brown fast but stay raw inside. Use a thermometer to keep it at 360°F. Why this matters: Temperature control makes the difference between greasy and golden. I once ruined a batch by rushing the oil heat—patience pays off! Which issue trips you up most: sticky dough or oil temp?

Your Donut Questions Answered

Q: Can I make these gluten-free? A: Swap all-purpose flour for a 1:1 gluten-free blend. Add 1 tsp xanthan gum if your mix lacks it. **Q: How far ahead can I prep the dough?** A: Let it rise overnight in the fridge. Punch it down, then shape donuts in the morning. **Q: What milk swaps work?** A: Almond or oat milk do fine, but whole milk gives the richest texture. **Q: Can I halve the recipe?** A: Yes! Use 1 egg yolk (not

whole egg) for smaller batches. **Q: Why nutmeg?** A: It adds warmth without overpowering. Try cinnamon if you prefer—I do on rainy days!

Final Thoughts from My Kitchen

Nothing beats the smell of fresh donuts filling your home. These vanilla-nutmeg gems remind me of Sunday mornings with my grandpa. **Tag @SavoryDiscovery on Pinterest if you make them—I'd love to see your twist!** Happy cooking! —Elowen Thorn.

You need to try !



Savorydiscovery.com

Light Vanilla Nutmeg Homemade Donuts

Light Vanilla Nutmeg Homemade Donuts





Light Vanilla Nutmeg Homemade Donuts | 11

[Print Recipe](#)

Light Vanilla Nutmeg Homemade Donuts

Author: Elowen Thorn



Light Vanilla Nutmeg Homemade Donuts | 13

Cooking Method: [Frying](#)



Light Vanilla Nutmeg Homemade Donuts | 14

Cuisine: [American](#)



Light Vanilla Nutmeg Homemade Donuts | 15

Courses: [Dessert Snack](#)



Light Vanilla Nutmeg Homemade Donuts | 16

Difficulty: **Beginner**



Light Vanilla Nutmeg Homemade Donuts | 17

Prep time: **35 minutes**



Light Vanilla Nutmeg Homemade Donuts | 18

Cook time: **20 minutes**



Rest time:



Light Vanilla Nutmeg Homemade Donuts | 20

Total time: **2 minutes**



Light Vanilla Nutmeg Homemade Donuts | 21

Servings: **18 donuts + 18 donut holes servings**



Light Vanilla Nutmeg Homemade Donuts | 22

Calories: **kcal**



Best Season: **Summer**

Description

Experience the delightful taste of homemade donuts with a light vanilla

and nutmeg flavor.

See also Buttery Sweet-Salty Graham Cracker Crust

Ingredients

- ☐ 3 ½ cups (450 g) all purpose flour, more if needed
- ☐ ⅓ cup (70 g) granulated sugar
- ☐ 1 cup (8 oz) whole milk, warmed to about 105°F
- ☐ 6 Tablespoons (85 g) butter, softened and slightly melted
- ☐ 1 egg
- ☐ 1 teaspoon vanilla
- ☐ 2 ¼ teaspoons instant yeast, one packet
- ☐ ¾ teaspoon salt
- ☐ ¼ teaspoon nutmeg
- ☐ oil, for frying, such as vegetable oil or peanut oil
- ☐ 3 ¼ cups (360 g) powdered sugar, sifted
- ☐ ½ cup (4 oz) whole milk, at room temp
- ☐ ½ teaspoon vanilla

Instructions

1. In a stand mixer, combine 3 ½ cups flour, ⅓ cup sugar, 1 cup warm milk, butter, 1 egg, 1 teaspoon vanilla, 2 ¼ teaspoons instant yeast, ¾ teaspoon salt and ¼ teaspoon nutmeg. Using a dough hook, mix until dough comes together in a shaggy dough.
2. Scrape down sides and then continue mixing/kneading for 5-10 minutes. If the dough is too sticky, you can add an extra Tablespoon or two. The dough should be soft and not overly sticky. Grease a large container or bowl and place dough inside and cover with a towel. Allow to rise 1.5 hours, or until doubled.
3. Turn out dough onto a floured surface and roll with rolling pin to

1/2" thick. Use a 3-inch donut cutter to make 18 donuts and about 18 donut holes.

4. Place donuts and holes onto a baking sheet lined with parchment paper. Cover with a tea towel and let them rise again for 20-30 minutes or until puffy. I like to warm my oven to 100°F and place them in there to rise.
5. Pour 2-3 inches of oil into a heavy duty pot. Using medium heat and a cooking thermometer, heat until 360°F. If the oil gets hotter, lower the heat and try to keep it at a constant 360°. Add 2 donuts at a time and cook for 45 seconds on each side, or until golden. Use a slotted spoon to flip over. Be careful not to let the oil splash. Place donuts onto a cooling rack.
6. Place the cooling rack on top of the baking sheet lined with parchment paper.
7. In a medium mixing bowl, whisk 3 cups powdered sugar, 1/2 cup milk and 1 teaspoon vanilla. Whisk until smooth.
8. Dip each warm doughnut into the glaze, making sure to coat both sides. You can double dip for a thicker glaze (this is what I prefer to do). Transfer donuts to a cooling rack. The glaze will set after about 15 minutes. Donuts are best enjoyed the same day.

Notes

For best results, serve fresh. Store leftovers in an airtight container for up to 2 days.

Keywords: Donuts, Vanilla, Nutmeg, Homemade, Dessert