

Easy Homemade Donuts - Fluffy, Sweet, and Ready to Fry

How to Make the Best Classic Donuts at Home



OVEN
350°F

TIME
10 min

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INGREDIENTS

3 cups all-purpose flour
2 tablespoons butter (softened)
7 grams (about 2... tsp) active dry yeast
5 tablespoons sugar (plus extra for rolling)
1 cup lukewarm milk
1 egg
¼ teaspoon salt
Oil for frying (vegetable or canola)
¼ tablespoon cinnamon powder

DIRECTIONS

1. **Activate the Yeast:** In a small bowl, dissolve the yeast in a bit of lukewarm water (not hot!). Let it sit for 5-10 minutes until foamy.
2. **Make the Dough:** In a large bowl (or stand mixer), mix the flour and bloomed yeast. Add the milk, 2 tablespoons of sugar, and the egg. Stir until it comes together. Add the salt and knead for about 3 minutes until the dough is smooth.
3. **Add Butter and Knead Again:** Add the softened butter. The dough may get a bit slippery at first—just keep kneading until it becomes glossy and elastic.
4. **First Rise:** Shape the dough into a ball, cover with plastic wrap, and let it rise for about 1 hour in a warm spot. It should double in size.
5. **Shape the Donuts:** Divide the dough into equal pieces, shape into balls, or get creative and braid them! Place on a parchment-lined baking sheet.
6. **Second Rise:** Let the shaped dough rise again for at least 30 minutes. They should puff up visibly—this helps create that light, airy texture inside.
7. **Fry to Golden Perfection:** Heat oil in a deep pan (around 350°F/175°C). Fry donuts 2-3 minutes on each side until golden brown. Don't overcrowd the pan.
8. **Coat or Glaze:** Drain on paper towels. Roll in a mixture of 3 tablespoons sugar + ¼ tablespoon cinnamon, or dip in your favorite glaze.

SWAPS & NOTES

& Easy Swaps Butter: Unsalted is best.

You can use margarine, but the flavor won't be as rich.

Milk: Whole milk makes the dough richer, but any milk will work.

Yeast: Active dry yeast works beautifully.

TIPS FOR SUCCESS

Proofing tip: If your kitchen is cold, place the dough in an oven with the light on-no heat.

Oil control: Use a slotted spoon and paper towels to avoid greasy donuts.

Test before frying: Fry one donut first to check oil temperature and dough texture.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/easy-homemade-donuts-fluffy-sweet-and-ready-to-fry/>