

Best Classic Sugar-Coated Donuts - Light, Fluffy & Fried to Perfection

Best Classic Sugar-Coated Donuts (Golden, Fluffy, and Sweet)



OVEN
350°F

TIME
3 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

2 cups all-purpose flour
¾ cup sugar
1 teaspoon baking powder
¾ cup milk
1 large egg
2 tablespoons melted butter
Vegetable oil, for frying
Extra sugar, for coating

DIRECTIONS

1. **Make the Dough:** In a large bowl, whisk together flour, sugar, and baking powder. In a separate bowl, mix milk, egg, and melted butter. Pour wet into dry ingredients and stir until a dough forms.
2. **Knead** on a floured surface for about 2-3 minutes until smooth and elastic.
3. **Shape the Donuts:** Roll out dough to about ¼-inch thickness. Use a donut cutter (or two round cutters) to cut out donuts and holes.
4. **Re-roll scraps** and repeat until all dough is used.
5. **Fry to Golden Perfection:** Heat oil to 350°F (175°C) in a heavy-bottomed pot. Carefully add donuts in batches, cooking 1-2 minutes per side until golden brown. Don't overcrowd.
6. **Use a slotted spoon** to remove and drain on paper towels.
7. **Coat in Sugar:** While still warm, toss each donut in a bowl of sugar until well coated. Let cool slightly and serve!

SWAPS & NOTES

& Tips Flour : Use all-purpose for best texture.

Sugar : White granulated sugar gives that classic coating crunch.

Milk : Whole milk for richness, but 2% works too.

Butter : Adds flavor and softness to the dough.

TIPS FOR SUCCESS

Keep oil temp consistent -too cool = greasy, too hot = burnt outsides.

Toss while warm -the sugar sticks best just out of the fryer.

Use a thermometer to monitor oil (this makes a big difference).

Add cinnamon to the sugar for a churro-style twist. ?

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

Original recipe: <https://chefmaniac.com/best-classic-sugar-coated-donuts-light-fluffy-fried-to-perfection/>