

Easy Classic Sugar Donuts - Just Like Grandma Made

Classic Sugar-Coated Donuts - Fluffy, Golden, and Irresistibly Sweet



OVEN
350°F

TIME
2 min

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INGREDIENTS

- 2 cups all-purpose flour
- $\frac{1}{2}$ cup sugar
- 1 teaspoon baking powder
- $\frac{1}{2}$ cup milk
- 1 egg
- 2 tablespoons melted butter
- Oil, for frying
- Extra sugar, for coating

Instructions:

1. Make the Dough:
2. Shape the Donuts:
3. Heat the Oil:
4. Fry to Perfection:
5. Coat in Sugar:

Tips for Success:

Keep it cool: Let the dough rest 5-10 minutes before rolling to make shaping easier.

Avoid soggy donuts: Make sure oil is hot enough before frying, and drain thoroughly.

Flavor twists: Add a dash of cinnamon or nutmeg to the dough for a warm spice note.

Serving Suggestions & Pairings:

A hot mug of coffee or chai

A cold glass of milk

A drizzle of chocolate or berry sauce for dipping

Storage and Leftovers:

Room temp: Best eaten the same day, but can be stored in an airtight container for up to 2 days.

Reheat: Warm briefly in the microwave (10-15 seconds) or in a low oven.

Freeze: Freeze unfried dough rounds and fry straight from frozen-just add 1 extra minute per side.

More Recipes You'll Love:

Old School No-Bake Cookies

Chocolate Chip Cookie Bites

Chocolate Chip Cookie Dough Brownie Bombs

Final Thoughts:

DIRECTIONS

1. **Make the Dough:** In a large mixing bowl, whisk together flour, sugar, and baking powder. Add milk, egg, and melted butter. Mix until a soft dough forms, then knead gently until smooth (don't overwork it).
2. **Shape the Donuts:** Roll out dough on a floured surface to about $\frac{3}{16}$ inch thick. Cut out rounds using a donut cutter, or use a large glass and a bottle cap for DIY donut shapes. Reroll scraps as needed.
3. **Heat the Oil:** In a deep skillet or pot, heat oil to 350°F (175°C). Use a thermometer if you have one-it helps maintain the perfect fry temp.
4. **Fry to Perfection:** Carefully fry the donuts in batches for 1-2 minutes per side until golden brown. Avoid overcrowding the pan. Transfer to paper towels to drain excess oil.
5. **Coat in Sugar:** While still warm, roll the donuts in sugar until fully coated. Serve immediately for best texture.
6. **Tips for Success: Keep it cool:** Let the dough rest 5-10 minutes before rolling to make shaping easier.
7. **Avoid soggy donuts:** Make sure oil is hot enough before frying, and drain thoroughly.
8. **Flavor twists:** Add a dash of cinnamon or nutmeg to the dough for a warm spice note.
9. **Serving Suggestions & Pairings:** Pair your donuts with:
10. A hot mug of coffee or chai
11. A cold glass of milk
12. A drizzle of chocolate or berry sauce for dipping
13. Feeling extra indulgent? Serve with a side of Grasshopper Pie or enjoy alongside Pumpkin Spice Muffins for a full fall bakery vibe.

14. **Storage and Leftovers:** Room temp: Best eaten the same day, but can be stored in an airtight container for up to 2 days.
15. **Reheat:** Warm briefly in the microwave (10-15 seconds) or in a low oven.
16. **Freeze:** Freeze unfried dough rounds and fry straight from frozen-just add 1 extra minute per side.
17. **More Recipes You'll Love:** Old School No-Bake Cookies
18. **Chocolate :** Chip Cookie Bites
19. **Chocolate :** Chip Cookie Dough Brownie Bombs
20. **Final Thoughts:** These Classic Sugar-Coated Donuts are proof that sometimes the simplest recipes bring the most joy. They're fun to make, easy to share, and impossible to resist. Whether you're baking with kids or treating yourself, this is the sweet moment you deserve.
21. If you make them, tag @chefmaniac and show us your donut magic. We'd love to see them sparkle!

TIPS FOR SUCCESS

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

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