

The Best Classic Sugar-Coated Donuts: Easy Homemade Recipe

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1-2 min

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INGREDIENTS

All-Purpose Flour: 2 cups (provides the perfect structure)

Granulated Sugar: 1/2 cup (for the dough) plus extra for the final coating

Baking Powder: 1 teaspoon (our leavening agent for that necessary lift)

Milk: 1/2 cup (adds moisture and richness)

Egg: 1 large (binds the dough together)

Melted Butter: 2 tablespoons (for a tender crumb)

Oil for Frying: Vegetable, canola, or peanut oil (something with a high smoke point)

Swaps and Notes:

Dairy-Free: You can easily swap the milk for almond or oat milk and use melted coconut oil or a vegan butter substitute.

Spiced Sugar: If you want to level up the flavor, mix a teaspoon of cinnamon into your coating sugar for a classic cinnamon-sugar finish.

Donut Holes: Don't throw away the centers! Fry the "holes" for about 60-90 seconds for a bite-sized treat.

Step-by-Step Instructions:

Prepare the Dough: In a large mixing bowl, whisk together the flour, sugar, and baking powder.

Create a well in the center and pour in the milk, egg, and melted butter.

Knead: Mix until a shaggy dough forms, then turn it out onto a lightly floured surface. Knead gently

for about 1-2 minutes until the dough is smooth and no longer sticky.

Shape the Donuts: Roll the dough out to about 1/2-inch thickness. Use a donut cutter (or a large glass and a small bottle cap for the center) to cut out your circles.

Heat the Oil: Fill a heavy-bottomed pot with about 2 inches of oil. Heat it to 350°F (175°C). Use a thermometer if possible; if the oil is too cold, the donuts will be greasy; if it's too hot, they'll burn before the inside is cooked.

Fry: Carefully drop 2-3 donuts into the oil at a time. Fry for about 2 minutes per side or until they reach a beautiful golden brown color.

The Coating: Remove the donuts with a slotted spoon and drain them on paper towels for just 30 seconds. While they are still hot, toss them in a bowl of extra sugar until fully coated.

Tips for Success:

Temperature Control: Keep an eye on your oil temperature. If you don't have a thermometer, drop a small piece of scrap dough in; if it sizzles and rises to the top immediately, you're ready to go.

Don't Over-Knead: Just like biscuits or pancakes, over-working the dough can lead to a tough donut. Knead just until smooth.

Coat While Hot: The sugar won't stick well if the donuts have cooled down completely. A quick drain to remove excess oil is all you need before hitting the sugar bowl.

Serving Suggestions and Pairings:

Nutritional Information (Per Serving):

Calories: 210 kcal

Total Fat: 9g

Carbohydrates: 28g

Protein: 4g

Sugar: 12g

Storage and Leftover Tips:

More Recipes You Will Love:

Chocolate Chip Cookie Bites - Perfect for when you need a tiny hit of chocolate.

Chocolate Chip Banana Bread - The best way to use those brown bananas on your counter.

Easy Ice Cream Sandwich Cake - A fantastic, no-bake crowd-pleaser.

Final Thoughts:

DIRECTIONS

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2. **Knead:** Mix until a shaggy dough forms, then turn it out onto a lightly floured surface. Knead gently for about 1-2 minutes until the dough is smooth and no longer sticky.
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6. **The : Coating:** Remove the donuts with a slotted spoon and drain them on paper towels for just 30 seconds. While they are still hot, toss them in a bowl of extra sugar until fully coated.
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9. Coat : While Hot: The sugar won't stick well if the donuts have cooled down completely. A quick drain to remove excess oil is all you need before hitting the sugar bowl.
10. Serving Suggestions and Pairings: These donuts are best served immediately with a hot cup of coffee or a cold glass of milk. If you're looking for something more refreshing, they pair beautifully with my Blueberry Lemonade.
11. For a full "brunch at home" experience, you could serve these alongside a savory 3-Ingredient Egg Wrap to balance out the sweetness!
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14. Carbohydrates: 28g
15. Protein: 4g
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17. Storage and Leftover Tips: While these are best eaten fresh, you can store leftovers in an airtight container at room temperature for up to 2 days. To revive them, pop them in the microwave for 5-10 seconds to soften the dough back up. I don't recommend freezing sugar-coated donuts, as the sugar tends to weep and get sticky when thawed.
18. More Recipes You Will Love: If you enjoyed this sweet treat, check out these other favorites from the kitchen:
19. Chocolate : Chip Cookie Bites - Perfect for when you need a tiny hit of chocolate.
20. Chocolate : Chip Banana Bread - The best way to use those brown bananas on your counter.
21. Easy : Ice Cream Sandwich Cake - A fantastic, no-bake crowd-pleaser.
22. Final Thoughts: Homemade donuts might seem like a project reserved for professional bakers, but as you can see, they are incredibly accessible. There is a special kind of joy in seeing a simple dough transform into a golden, sugary masterpiece.
23. I'd love to hear how yours turned out! Did you stick with the classic sugar coating, or did you try adding a bit of cinnamon? Let me know in the comments below, and don't forget to follow Chefmaniac for more easy, delicious recipes that make home cooking fun.

SWAPS & NOTES

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

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