

Homemade Cinnamon Twist Donuts - Better Than Bakery Style

are soft, fluffy, golden on the outside, and coated in the perfect blend of cinnamon and sugar.

OVEN
350°F

TIME
10 min

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INGREDIENTS

Dough:

1 ½ cups warm milk (110°F)

1 tablespoon active dry yeast

3 tablespoons sugar, divided

1 egg

4 cups all-purpose flour

2 teaspoons salt

6 tablespoons butter, softened

Oil for frying

Cinnamon Sugar Coating:

½ cup sugar

1 ½ teaspoons ground cinnamon

DIRECTIONS

1. **Activate the Yeast:** Combine warm milk, yeast, and 1 tablespoon of sugar. Let sit for 5-10 minutes until foamy.
2. **Make the Dough:** Add egg, flour, salt, butter, and remaining sugar. Knead until smooth and elastic (about 8-10 minutes).
3. **First Rise:** Cover and let the dough rise for about 1 hour, or until doubled in size.
4. **Shape the Twists:** Roll out the dough and cut into strips. Twist each strip and pinch the ends to seal.
5. **Second Rise:** Let the shaped donuts rise for 30-40 minutes until puffy.
6. **Fry:** Heat oil to 350°F (175°C). Fry donuts 1-2 minutes per side until golden brown.
7. **Drain** on paper towels.
8. **Coat:** Mix sugar and cinnamon together. Roll warm donuts in the cinnamon sugar mixture until fully coated.
9. **Serve** warm for the ultimate experience.

SWAPS & NOTES

& Swaps Milk Temperature: Around 110°F is ideal to activate yeast without killing it.

Butter: Softened butter helps create a tender dough.

Oil: Use a neutral oil like vegetable or canola.

Cinnamon: Adjust to taste for a stronger spice flavor.

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

Original recipe: <https://chefmaniac.com/homemade-cinnamon-twist-donuts-better-than-bakery-style/>