

## Fluffy Homemade Donuts in 40 Minutes: The Ultimate &#8220;No-Wait&#8221; Fried Treat

are the ultimate kitchen hack for busy mornings or late-night dessert emergencies.



**OVEN**  
**350°F**

**TIME**  
**2 min**

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### INGREDIENTS

All-Purpose Flour: 3 to 3 ... cups

Instant Yeast: 1 packet (2 ... tsp) - Crucial for the fast rise!

Warm Milk: 1 cup (105°F-110°F)

Unsalted Butter: 3 tbsp (melted)

Granulated Sugar: 3 tbsp

Egg: 1 large (room temperature)

Vanilla Extract: 1 tsp

Salt: ½ tsp

Vegetable Oil: For frying

Powdered Sugar: 2 cups

Milk: 3-4 tbsp

Swaps and Notes:

Yeast: Make sure you use Instant Yeast (also labeled as Rapid Rise). Active Dry Yeast requires a longer proofing time and won't work within the 40-minute window.

Milk Temperature: Use a thermometer if possible. If the milk is too cold, the yeast won't activate quickly; if it's over 120°F, it will kill the yeast.

Toppings: If you prefer cinnamon sugar, mix ½ cup sugar with 1 tbsp cinnamon and toss the donuts while they are still hot from the oil.

Step-by-Step Instructions:

1. Activate and Mix:
2. Knead the Dough:

3. The "Quick" Rise:

4. Cut the Shapes:

5. Fry to Golden:

6. Drain and Glaze:

Tips for Success:

**Oil Temperature is Key:** If your oil is too cold, the donuts will soak up grease and become heavy. If it's too hot, the outside will burn before the inside is cooked. Use a candy thermometer!

**Don't Overcrowd:** Frying too many at once drops the oil temperature. Give them room to float and expand.

**The "Warm Oven" Hack:** If your kitchen is cold, preheat your oven to the lowest setting for 1 minute, then turn it off. Place your dough in there to rise-it will speed up the process significantly.

Serving Suggestions and Pairings:

Nutritional Information (Per Donut):

Calories: 220 kcal

Total Fat: 9g

Carbohydrates: 32g

Protein: 4g

Sugar: 14g (Note: Based on a yield of 12 donuts.)

Storage and Leftover Tips:

More Recipes You Will Love:

## DIRECTIONS

- 1. Activate and Mix:** In a large bowl (or the bowl of a stand mixer), combine the warm milk, sugar, and instant yeast. Let it sit for 2 minutes until slightly foamy. Whisk in the melted butter, egg, vanilla, and salt.
- 2. Knead the Dough:** Gradually add 3 cups of flour. Knead the dough (using a dough hook or by hand) for about 5 minutes until it is smooth and slightly tacky but not sticking to your fingers. If it's too sticky, add the remaining ... cup of flour a tablespoon at a time.
- 3. The "Quick" Rise:** Shape the dough into a ball and place it in a lightly greased bowl. Cover with a warm, damp cloth and let it rest in the warmest part of your kitchen for 15 minutes.
- 4. Cut the Shapes:** On a floured surface, roll the dough out to about  $\frac{1}{8}$ -inch thickness. Use a donut cutter (or a large glass and a soda bottle cap) to cut out your donuts and holes.
- 5. Fry to Golden:** Heat about 2 inches of oil in a heavy-bottomed pot to 350°F (175°C). Carefully drop 2-3 donuts at a time into the oil. Fry for about 60-90 seconds per side until they are beautifully golden brown.
- 6. Drain and Glaze:** Remove with a slotted spoon and place on a wire rack over paper towels to drain. While still warm, dip the tops into the vanilla glaze or toss them in cinnamon sugar.
- 7. Tips for Success:** **Oil Temperature is Key:** If your oil is too cold, the donuts will soak up grease and become heavy. If it's too hot, the outside will burn before the inside is cooked. Use a candy thermometer!

8. Don't : Overcrowd: Frying too many at once drops the oil temperature. Give them room to float and expand.
9. The "Warm Oven" Hack: If your kitchen is cold, preheat your oven to the lowest setting for 1 minute, then turn it off. Place your dough in there to rise-it will speed up the process significantly.
10. Serving Suggestions and Pairings: These are best served warm with a fresh cup of coffee or a cold glass of milk. For a fun party spread, serve them alongside Sweet Pineapple Garlic Chicken Wings for that perfect "sweet and salty" combo. If you're hosting a holiday brunch, a pitcher of Spiced Fireball Sangria adds a festive, spicy kick that pairs perfectly with the sugary glaze.
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13. Carbohydrates: 32g
14. Protein: 4g
15. Sugar: 14g (Note: Based on a yield of 12 donuts.)
16. Storage and Leftover Tips: Donuts are always best on the day they are made. However, you can store leftovers in an airtight container at room temperature for up to 2 days. To revive them, pop one in the microwave for 8-10 seconds-it will soften the dough back to its original fluffiness!
17. More Recipes You Will Love: Red Velvet Waffles - Another decadent breakfast treat.
18. Swedish : Apple Cake - For a more rustic, fruit-forward bake.
19. One : Pan Breakfast Bake - The ultimate savory balance to your donuts.
20. Final Thoughts: These 40-Minute Homemade Donuts prove that you don't need a lot of time to create something magical in the kitchen. They are fast, fluffy, and far better than anything you'll find in a box at the grocery store.
21. What's your dream donut topping? I'm a sucker for a maple glaze with a little bit of crumbled bacon! Let me know in the comments, and don't forget to follow ChefManiac for more quick-fix recipes and kitchen hacks. Happy frying!

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