

Easy Soft Donuts You Can Make at Home with Simple Ingredients

Here is everything you need to make these Easy Soft Donuts:



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INGREDIENTS

- 1 egg
- 1/4 cup sugar
- 1/2 cup milk
- 2 cups flour
- 1 teaspoon baking powder
- Oil, for frying
- Optional toppings:
 - Powdered sugar
 - Cinnamon sugar
 - Simple glaze
 - Melted chocolate

DIRECTIONS

- 1.** Mix the wet ingredients: In a medium mixing bowl, whisk together the egg, sugar, and milk until smooth and well combined.
- 2.** Add the dry ingredients: Stir in the flour and baking powder. Mix until a dough starts to form.
- 3.** Knead the dough: Transfer the dough to a lightly floured surface and knead gently until it becomes soft and smooth. Do not overwork it.
- 4.** Roll and cut: Roll the dough out to about 1/2-inch thickness. Cut into donut shapes using a donut cutter or use a large round cutter and a smaller one for the center.
- 5.** Heat the oil: Pour oil into a deep pan or pot and heat over medium heat. The oil should be hot enough that the donuts sizzle gently when added.
- 6.** Fry until golden: Carefully place the donuts into the hot oil. Fry until golden on one side, then flip and cook the other side until evenly golden brown.
- 7.** Cool and serve: Remove the donuts with a slotted spoon and place them on a paper towel-lined plate or wire rack. Let them cool slightly before serving.

SWAPS & NOTES

This recipe is wonderfully flexible, which makes it even easier to work into your routine.

Whole milk gives the donuts a richer texture, but 2% milk also works well.

You can add a splash of vanilla extract for extra flavor.

If the dough feels too sticky, add a little more flour, one tablespoon at a time.

TIPS FOR SUCCESS

For the softest donuts, avoid adding too much flour during kneading.

A slightly soft dough is what helps create that fluffy interior.

Do not overcrowd the pan while frying.

Frying in batches keeps the oil temperature steady and helps the donuts cook evenly.

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

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