

# Baked Sugar Doughnuts - How To Make Baked Doughnuts

## Bread Machine Recipe - Standup Mixer Recipe



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These Doughnuts are not deep fried and full of calories and fat - but baked in your oven and definitely delicious!



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Check out Linda's Bread Making Hints: [Secrets to using the bread machine](#), [About yeast in bread making](#), [Sourdough Starter](#), [Quick Breads](#).

### Baked Doughnuts Recipe

Recipe Type: [Bread](#), [Bread Machine](#), [Doughnuts](#), [Dessert](#)

Yields: 2 dozen

Prep time: 20 min

**Cook time: 8 min**

## Ingredients:

1 cup milk (heated approximately 1 minute in microwave)  
 1/4 cup warm water (110 degrees F.)  
 2 tablespoons butter, melted  
 2/3 cup granulated [sugar](#)  
 2 [eggs](#), room temperature and beaten  
 5 cups bread flour or all-purpose [flour](#)  
 1/2 teaspoon salt  
 1/4 teaspoon ground nutmeg  
 1 tablespoon vital wheat gluten (optional)\*  
 3 teaspoons instant active dry [yeast](#)  
 Cinnamon Topping (see recipe below)

\* The Vital Wheat Gluten helps the sweet bread dough rise better, be more elastic, and easier to roll out

## Preparation:



[Bread Machines](#)

**Bread Machine:** Add all the ingredients, except the Cinnamon Topping, in the bread pan of bread machine. Process according to manufacturer's instructions for a dough setting.

Check the dough (don't be afraid to open the lid). It should form a nice elastic ball. If you think the dough is too moist, add additional flour (a tablespoon at a time). The same is true if the dough is looking dry and gnarly. Add warm milk (a tablespoon at a time). You want the dough to be supple and smooth. **If you can't judge your dough by looking, stick your finger in and feel the dough. It should be slightly tacky to the touch.**

When the bread machine has completed the dough cycle, remove dough from pan and turn out onto a lightly floured surface.



[Stand Mixers](#)

**Standup Mixer:** In a large bowl or in the bowl of a 5-quart stand mixer, combine all the ingredients in the order given except the Cinnamon Topping. Using a dough hook, mix everything together until a soft dough forms.

Turn the dough out onto a lightly floured surface, and knead until elastic, approximately 10 minutes.



Roll dough out approximately 1/3- to 1/2- inch thick on a lightly-floured board. Using your floured doughnut cutter, cut out the doughnuts and place on a parchment-lined baking sheet (I like to use my silpad). **NOTE: If you don't have a doughnut cutter, use a 2 to 3-inch round cookie cutter. Cut out the smaller inner circle using a smaller cutter.** Cover the doughnuts with plastic wrap and let rise for approximate 45 to 60 minutes.



At this point, the unbaked doughnuts can be covered with plastic wrap and refrigerated overnight (I've actually made them two days in advance. They can be either baked upon removing from the refrigerator or let come to a room temperature (I've done both ways). They do a slow rise overnight and it is not necessary to let them come to room temperature before baking.

Preheat oven to 375 degrees F. Bake for approximately 8 minutes or until the bottoms of the doughnuts are just golden. **Don't overbake - under bake them a little, as they will continue baking outside the oven for a few minutes. You want an interior that is moist and tender.** Remove from oven and let the doughnuts cool for 1 to 2 minutes.

Dip each doughnut in the melted butter and then in the sugar/cinnamon mixture.

Makes approximately 1 1/2 to 2 dozen doughnuts.

### **Cinnamon Topping:**

1/2 cup butter, melted  
1 1/2 cups granulated sugar  
1 tablespoon ground cinnamon

While the doughnuts are baking, place the melted butter in a bowl and place and sugar and cinnamon in a separate bowl.



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