

Homemade Yeast-Raised Donuts

A complete guide for making yeast-raised donuts at home, including same-day and overnight methods, troubleshooting tips, and glaze/coating options. This format is condensed for easy kitchen use.

Equipment

- Large mixing bowl
- Stand mixer with dough hook (optional)
- Measuring cups/spoons or kitchen scale
- Rolling pin
- Donut cutter or two round cutters
- Clean kitchen towel or plastic wrap
- Deep, heavy-bottomed pot or Dutch oven
- Candy/deep fry thermometer
- Slotted spoon or spider strainer
- Wire rack
- Sheet pan

Ingredients

Ingredient	US Measurement	Metric Measurement
All-purpose flour	4 cups	480 g
Powdered milk	2 tbsp	15 g
Baking powder	1 1/2 tsp	6 g
Instant dry yeast	1 1/2 tsp	5 g
Granulated sugar	1/2 cup	100 g
Large eggs	3	3
Unsalted butter	3 tbsp	42 g
Warm water (105°F/40°C)	3/4 cup	180 ml
Salt	1 1/2 tsp	9 g
Neutral frying oil	about 6 cups	about 1.4 L
Powdered sugar (optional)	as needed	as needed

Prep and Cook Times

Prep Time (active work): 35 minutes

Resting/Rising Time: 1 hour 40 minutes

Cooking Time: 5-6 minutes per batch

Total Time: About 2 1/2 hours

Servings: About 12-14 donuts

Instructions

- **Mixing the Dough:** Combine dry ingredients, then add eggs one at a time, followed by warm water. Knead 3 minutes on low, 3 minutes on high. Add butter and salt; knead 4 more minutes.
- **First Rise:** Place dough in oiled bowl, cover, let rest in warm place for 40 minutes.
- **Shaping:** Punch down dough, roll to 1/2 inch thickness, cut donuts.
- **Second Rise:** Cover donuts, let rise 1 hour until puffy.
- **Frying:** Heat oil to 350°F (175°C). Fry 2-3 minutes per side. Drain on wire rack.
- **Serving:** Best eaten fresh. Store in airtight container up to 1 day.

Overnight Method

Mix dough as above. Place in oiled bowl, cover, refrigerate 8-14 hours. In the morning, bring to room temp 15-20 minutes, shape, proof, and fry as directed.

Troubleshooting

- **Dense:** Under-proofed, old yeast, too much flour.
- **Greasy:** Oil too cool, batch too large.
- **Raw Center:** Oil too hot, donuts too thick.
- **Lost Shape:** Over-proofed or poorly cut.
- **Bland:** Not enough salt/sugar, rushed rise.
- **Coating Won't Stick:** Donuts too cool, glaze too thin/thick.

Glazes and Coatings

- **Powdered Sugar:** Roll warm donuts in powdered sugar.
- **Cinnamon Sugar:** Mix 1 cup sugar with 1 tbsp cinnamon, toss donuts while hot.
- **Vanilla Glaze:** 2 cups powdered sugar, 3-4 tbsp milk, 1 tsp vanilla. Dip warm donuts.
- **Chocolate Glaze:** Heat 1/2 cup cream, pour over 1 cup chocolate chips, stir in 2 tbsp butter. Dip warm donuts.