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Homemade Doughnuts: Techniques And Recipes For Making Sublime Doughnuts In Your Home Kitchen



Synopsis

There's nothing more satisfying than a doughnut. But no need to limit yourself to the bakery counter! With *Homemade Doughnuts, Sublime Doughnuts* chef Kamal Grant shows you how to make creative, delicious doughnuts in your home kitchen. Inside you'll find: The doughnut-making techniques you'll need to master: rolling the dough, cutting, hand shaping, frying, and more Basic dough formulas for yeast doughnuts, cake doughnuts, fritters, biscuit-style doughnuts, and pie crusts to fry Mouth-watering glazes, including Honey Glaze, Peanut Butter Glaze, and Lemon-Thyme Glaze Delicious icings, including Salted Chocolate, Pistachio, Pink Lemonade, and Bourbon Inspired fillings, including Apple Butter, Blueberry, Coffee Custard, and Lemon Curd Accoutrements to put your doughnuts over the top: Almonds, Balsamic Vinegar Reduction, Candied Bacon, and more Doughnuts aren't just for special occasions, boardwalks, or carnivals: they're for everyone! Doughnuts have been inspiring and influencing cultures, regions, and religions around the world for centuries. And although the vision of the doughnut has evolved and been fancified by cart owners and Top Chefs alike, one thing reigns true: everyone loves a good doughnut. With step-by-step tutorials, *Homemade Doughnuts* will show you the basics of doughnut making, baking techniques, and practical problem-solving tactics for creating bakery-like doughnuts at home. From the classic to modern food art, this book provides the lessons for creating a gamut of deliciousness.

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Customer Reviews

This is one of my new favorite doughnut cookbooks. Kamal is the doughnut genius behind *Sublime*

Doughnuts in Atlanta (he's been featured on Unique Sweets at which point I ordered this book). All the basics are covered including techniques and recipes for all types of donuts including a gluten free version - and more including fried pies, funnel cakes, fritters and glazes --lemon-thyme glaze, orange with grand marnier glaze ...oh my. There is a chapter called Around the World in Doughnuts - ham, jalapeno and cheddar hush puppies, paczki, zeppole, churros and more. He also includes four pages with 48 combinations of doughnuts - listing the recipe page numbers under the pictures - so you can shake up your doughnut making.

This is a great book! I love that it is well written and has a lot of awesomely tasty icing and filling recipes as well as recipes for doughnuts, fried fruit pies and much more! I have made the plain doughnuts but turned them into powdered doughnuts as soon as I received this book today. Even though I didn't get to taste them I know that they were good because my family scarfed them down and asked me to make more! I am happy that I had bought this book. I love cooking from scratch and always trying new recipes out along with making up my own recipes. This book has great recipes, tips and is just a great book to have. Easy to follow instructions for beginners to pro chefs.

My friends and I love to have themed activity parties, and doughnuts are perfect for this because you can prep the base (yeast or cake dough) first, then set out a bunch of different toppings and fillings for people to customize their doughnuts. Grant's book is written with a bit of humor, and is full of creative flavor pairings, as well as great insight into the science behind dough and frying. The photos are beautiful and he even includes a great shortcut section for those of us who want a quick doughnut fix. I highly suggest it.

I am trying to master making doughnuts. I have purchased practically, and I kid you not, all of the doughnut books from .com. I purchased the Top Pot, 150 best Donut recipes, Glazed Filled Sugared & Dipped, you name it, I now own it. What I like about Kamal's doughnut book is the layout, the fact that measurements are by weight as well as imperial, great photos and the depth of knowledge. I feel that each doughnut book has it good points, either a recipe that is unique, good photos or instructions. I think that there is not one book on the market that covers all there is to know about doughnuts and has all the answers to questions you might seek. There is not one that will give you all the knowledge you need to make perfect doughnuts. Only loads of experience and trial & error will do this. This book is simply the best of the bunch, with Top Pot being second in my opinion. If only Mark Israel from the Doughnut Plant would write a cookbook. That would be worth waiting for.

I loved this book! First of all let's be fair here I LOVE doughnuts so that helps in me loving this book. This cookbook is filled with tips and tricks and a LOT of techniques for perfecting the perfect doughnut. I will admit, that I've always wanted to make my own doughnuts, but haven't really attempted much (I mean outside of making them with refrigerated biscuits; who hasn't done that!? BUT they just aren't the same) until recently. This book will definitely be at my side when I start to attempt doughnuts right now I'm in the middle of a pie quest but I'm so excited to try some of these delicious looking recipes. The book is divided into doughnut recipes, glazes and icing recipes, fillings and other doughnut accoutrements. And honestly?! I LOVE that he's put the book together this way that way you can create your own flavor combinations! For example, pick a doughnut recipe (such as red velvet cake doughnut on page 40, and then pick a glaze recipe such as salted caramel icing on page 81) and then CREATE! The sky is the limit here but I mean, really, how delicious does a red velvet salted caramel doughnut sound!? Amazing! I highly recommend this book to people who want to create (and devour) their own delicious doughnuts! Kamal has done a fabulous job with this book and it's recipes the photographs are spectacular as well!

Yeast donut did not turn out to be what I was expecting. It didn't mention what kind of flour is supposed to be used in the yeast donut. Donut is soft when it is freshly fried and gets tough even half a day. There are some recipes for glaze, icings and fillings.

This book was awful and badly needs copyediting for all the typos. My fiancé (who is a professional chef) tried a couple of recipes, and they weren't great. We ended up just using my fiancé's trusty sweet dough recipe, and it was way better than the dough recipes in this book. This has been indefinitely shelved at our house. Hey but the pictures are nice!

I am a doughnut aficionado and have bought and checked out countless doughnut cookbooks and have had a lot of success making really good doughnuts. However, Kamal's base yeast raised doughnut recipe is by far my favorite. You do have to do some conversion from his measurements if you do all of your stuff based upon cups instead of the oz. But, it's definitely worth the time and effort. His glaze is also incredible. I live in the Atlanta area and have visited Sublime Doughnuts and

they are the incredibly good so that's why I bought his book. It definitely does not disappoint.

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