

DELICIOUS DOUGHNUT RECIPES

You Can Make at Home



Created exclusively for Craftsy





TABLE OF CONTENTS

- 01 Meet the Experts
- 03 Old-Fashioned Homemade Doughnuts
- 09 How to Fill a Doughnut
- 14 Gluten-Free Buttermilk Baked Doughnuts
- 20 Chocolate Doughnuts with Chocolate Glaze
- 23 Doughnut Decorating Ideas & Creative Glaze Recipes
- 28 Bonus! How to Make Homemade Sprinkles

MEET THE EXPERTS



ASHLEY MCLAUGHLIN

Ashley McLaughlin is a food photographer, recipe developer and writer based out of Denver, Colorado. She is the creator of the blog *Edible Perspective* (edibleperspective.com) as well as the author and photographer of the cookbook, *Baked Doughnuts for Everyone*. When she's not getting creative in the kitchen or behind the camera, you can find Ashley adventuring outside, listening to good tunes (bluegrass!), and hanging with her husband and pups.



ASHLEY RODRIGUEZ

Ashley Rodriguez is the creator of *Not Without Salt* (notwithoutsalt.com), the winner of *Saveur Magazine's* Best Cooking Blog. She studied in professional kitchens before becoming a mother of three. Now Ashley spends her time, cooking for her family, teaching cooking and baking, and photographing it all. Ashley just finished writing her first cookbook, *Date Night In*, which will be released in December 2014.

OLD-FASHIONED HOMEMADE DOUGHNUTS

By Jessie Oleson Moore

Homemade doughnuts are fun to make, extremely fun to decorate, and give you a definite sense of accomplishment. So get rid of that fear and let's start frying.



Recipe Notes and FAQs

WHAT TYPE OF DOUGHNUTS ARE THESE?

If you've ever been to a doughnut shop (commercial or boutique), you know that a large variety of doughnut flavors and styles exist, ranging from butter pecan to German chocolate to even avocado. Most doughnuts are

variations of two basic types: cake or yeast. Cake doughnuts are the most dense type, with a delicate, tight crumb. Yeast (or “raised”) doughnuts are airy and light, such as a glazed doughnut from *Krispy Kreme*. Okay, there is a runner-up third type: choux doughnuts, which are also airy and light, but with a pronounced, custard-like flavor owing to eggs in the batter—a famous example would be the prettily piped French cruller.

The recipe that follows is for a cake doughnut, which is slightly tangy owing to the sour cream in the batter. If you were to see this type of doughnut in a commercial setting, it would probably be called “old-fashioned.”

DO I REALLY NEED TO MONITOR THE TEMPERATURE OF THE OIL WHILE FRYING?

Yes and no. Truthfully, it is possible to fry the doughnuts without the help of a thermometer. However, this is an imperfect art, and may yield inconsistent results. If the oil is too hot, the outside of the doughnuts will fry too quickly, making for gooey interiors; if the oil is not hot enough, the doughnuts will need more time to fry and may become leaden and soggy. Monitoring the temperature of the oil will ensure that you get consistent results: fully cooked, golden, crispy on the outside and soft on the inside doughnuts.



WHY DO DOUGHNUTS HAVE HOLES?

So that the calories can fall out, of course! Just kidding. Although there are certainly a number of amusing anecdotes out there about how doughnuts got their holes, primarily their function is to ensure that the doughnut will cook through evenly, without a doughy center.

Basic Doughnut Recipe

Makes about 18 doughnuts, plus holes.

EQUIPMENT:

- Heat-safe thermometer for monitoring oil temperature
- Doughnut cutter (2- or 3-inch)
- Large pot or deep fryer, for frying

INGREDIENTS:

- 4 cups all-purpose flour, plus more for rolling
- 2 teaspoons baking powder
- 1/4 teaspoon salt
- 2/3 cup sour cream
- 1/3 cup buttermilk
- 3/4 cup sugar
- 3 large eggs
- 1 teaspoon vanilla extract
- 6 to 8 cups vegetable/canola oil, for deep frying
- Various icing, writing icing or just confectioners' sugar, for decoration

STEP 1:

In a large bowl, sift together the flour, baking powder and salt. Set aside.

STEP 2:

In another large bowl, whisk the sour cream, buttermilk and sugar, until smooth and combined.

STEP 3:

Beat in the eggs and vanilla until just combined. If needed, scrape the sides of the bowl with a rubber spatula.



STEP 4:

In 2-3 increments, add the flour mixture to this wet mixture, stirring with a wooden spoon until just combined. The dough will be quite sticky.

STEP 5:

Refrigerate it for about 2 hours, or until completely chilled.

STEP 6:

Turn the dough onto a very generously floured surface. Knead for 2 minutes, or until the dough is smooth and elastic. Return the dough

to the fridge for another hour. This will make certain that the dough rolls out nicely and stays put once rolled out, rather than “springing” and sticking to your cutter.

STEP 7:

Turn the dough out on to a generously floured work surface. Roll the dough to about a ½ inch thickness. Using a floured cutter, cut as many doughnut shapes as you can from the rolled dough. When cutting, try not to twist the cutter too much, as a clean cut will ensure a better rise. Set the “holes” to the side—you’ll want to fry those, too.



STEP 8:

Put the cut out rounds in the refrigerator while you heat the oil.

STEP 9:

In a heavy medium pot or a deep-fat fryer, put enough oil to achieve a depth of about 4 inches; heat it to 375° F.

STEP 10:

Gently transfer 2-3 doughnuts into the pot (however many will comfortably fit without bumping against one another). You don’t want to just plop them in the oil because if the oil spatters, it could hurt someone badly, but it shouldn’t be a problem as long as you do the transfer gently.

STEP 11:

Fry until golden brown on each side. Turn with a slotted spoon (or one that has holes to drain oil through) once the first side is golden, and let the second side fry— this side will take less time. From being placed in the oil to finish will take less than 3 minutes per doughnut.



STEP 12:

Remove with a slotted spoon and place on paper towels to blot excess oil. Repeat with remaining doughnuts and doughnut holes.

Note: take much less time to fry.



STEP 13 (OPTIONAL):

If you'd like to make powdered doughnuts, dip them in a dish of confectioners' sugar once while still warm and once again directly before serving.

Alternately, you could top the doughnuts with a confectioners' sugar glaze. You can make this by combining confectioners' sugar and just enough milk



to make it spreadable, adding food coloring or a small quantity of melted chocolate if desired. Or, you could even top with buttercream if you're feeling particularly decadent.

These doughnuts taste best the same day they are made; if you have leftovers, consider using them for overnight French toast or even bread pudding!



HOW TO FILL A DOUGHNUT

By Jessie Oleson Moore

What's better than a sugary, fluffy doughnut? A sugary, fluffy doughnut filled with cream of course! Because, as Ralph Waldo Emerson once said "What lies behind us and what lies before us are tiny matters compared to what lies within us." And while he probably wasn't talking specifically about doughnuts, the quote can provide inspiration for your own pastry making. If you learn how to fill doughnuts, you can make your treats beautiful and delicious from the inside out.



Filling Doughnuts: The Basics

Learning some quick and easy methods for filling doughnuts is a useful and versatile skill.

WHAT KIND OF DOUGHNUTS TO FILL

In general, filled doughnuts are going to be round, yeast-risen varieties: Think a jelly doughnut or Bavarian cream. The airy interior of yeast doughnuts has ample room to hold fillings, unlike the dense, tighter crumb of most cake doughnuts.



WHEN TO FILL

Fill them after the fried doughnuts have cooled to room temperature. The fillings might melt if the doughnuts are too hot. Because fried foods don't have an extremely long shelf life, plan to fill the doughnuts on the same day they've been fried.

TYPES OF FILLINGS

You can fill your doughnuts with a wide array of fillings. Jelly and pastry cream, of course, are classic choices, but really, the sky's the limit. You could fill your doughnuts with homemade nutella,

chocolate ganache, buttercream or even a yummy mixture of peanut butter and cream cheese! Anything with a thick yet pipeable consistency will work well as a doughnut filling.

HOW TO FILL YOUR DOUGHNUTS

- One batch yeast risen doughnuts
- One batch filling (about $\frac{1}{4}$ to $\frac{1}{3}$ cup per doughnut)
- Pastry bag fitted with a round tip
- Chopstick (or skewer)

STEP 1:

Once the doughnuts reach room temperature, go ahead and grab your first doughnut. Using a chopstick, poke a hole in the doughnut. Gently shimmy the chopstick inside of the doughnut a little ways, gently rotating from the initial opening but not widening it too much. This will open up a little more space inside of your doughnut for the filling.



STEP 2:

Spoon the filling into your piping bag fitted with a round tip.



STEP 3:

Insert the tip of the piping bag into the doughnut, gently squeezing the filling inside. Squeeze slowly, so that the filling has a chance to reach into air pockets in the doughnut and generously fill it.

STEP 4:

Once the doughnut has been filled, you can either ice it or dust it with confectioners' sugar for a pretty finish.

Variations on the Traditional Cream-Filled Doughnut

USE A DECORATIVE TIP:

Instead of a round tip, fill the doughnuts with a star tip or another cake decorating tip. This won't make too much of a difference in steps 1 through 3 of the above tutorial. However, as you finish the doughnut, you can add a pretty star-shaped rosette or flourish of the filling on the outside of the doughnut.



FOR THICKER FILLINGS

If you're dying to use the homemade preserves you created with Craftsyt class [*Jam & Marmalade: The Blue Chair Way*](#) but find them too thick to pipe, don't panic.



Instead of piping, slice the doughnut open part of the way using a paring knife, and then gently spoon some jam into the doughnut. Ice or top with confectioners' sugar.

If you find the slit in the side of the doughnut unseemly, you can also pipe icing or whipped cream around the edges.

Gluten-Free

BUTTERMILK BAKED DOUGHNUT

By Ashley McLaughlin

Have you ever wondered how to bake doughnuts at home? Are you still skeptical about baking doughnuts instead of frying them? Not to worry, your fears are about to be calmed. Baking doughnuts is not only a healthier cooking option, but it's also really quite simple! Much more so than fussing with a pot of hot oil and waiting around for the dough to rise. Just stir, whisk, pour and bake. Easy!



My method uses two bowls and zero fancy equipment. Heck, even if you don't have a doughnut pan, it's not a problem. You can totally use a muffin tin, or even pour the batter into a cake pan!

Also, these baked doughnuts just so happen to be gluten-free. No matter what your style of eating is, these doughnuts are going to impress the heck out of you. Let's banish the belief that gluten-free baked goods are crumbly, dry and gummy. I promise these doughnuts are none of the above. They have been tested, re-tested and approved by kids and adults alike. The texture is light and chewy and freakishly similar to a fried, cake doughnut. It's crazy, I know.

The doughnuts will take about 20 minutes to finish baking. After they cool, it's time to dunk them into the glaze and sprinkles, which is possibly the best part.



After dunking half of the doughnuts in vanilla glaze, I added cocoa powder and more cream to finish off the rest of the doughnuts with chocolate glaze. Best idea ever!

You'll find directions below for both the chocolate and vanilla glaze.

Am I beginning to convince you that baked doughnuts are worth your time?

Gluten-Free Buttermilk Baked Doughnuts with Chocolate & Vanilla Glaze

Yields: 7-9 standard baked doughnuts (using a Wilton pan)

INGREDIENTS:

- ½ cup gluten-free oat flour
- ½ cup sweet rice flour
- 3 tablespoons almond meal
- ⅓ cup pure cane sugar
- 1 teaspoon baking powder
- ½ teaspoon salt
- 2 large eggs
- ⅓ cup buttermilk
- ¼ cup unsweetened applesauce
- 2 tablespoons sunflower oil (or safflower, canola, etc.)
- 1 tablespoon pure vanilla extract
- Butter or coconut oil (to grease your pan)

GLAZE INGREDIENTS:

- 1 cup confectioners' sugar
- 3-5 tablespoons half & half
- ½ teaspoon pure vanilla extract
- 1-3 tablespoons unsweetened cocoa powder (optional)

STEP 1:

Preheat your oven to 350° F. Thoroughly grease your doughnut pan with butter or coconut oil and set aside.



Photos via Edible Perspective

STEP 2:

Place oat flour, sweet rice flour, almond meal, sugar, baking powder and salt in a mixing bowl and stir together.

STEP 3:

In a separate bowl whisk the eggs together. Then whisk in the buttermilk, applesauce, oil and vanilla until well combined.

STEP 4:

Pour the wet into the dry and whisk until ingredients are just combined (when you no longer see dry flour).

STEP 5:

Scoop the batter with a spoon and slowly pour into one cavity of the pan. Repeat until each is filled ⅛" - ¼" from the top of the pan. Fill a second pan or set batter aside to wait until the first batch is done. You can also fill up a muffin tin with the extra batter if desired (bake time will slightly increase).

STEP 6:

Place in the center of your oven and bake for 18-22 minutes (for a standard Wilton doughnut pan) until the edges are golden brown and a toothpick comes out clean. Let cool in the pan for 15-20 minutes.



STEP 7:

Using a small, thin spatula (or butter knife) loosen the edges of each doughnut (around the center, too) and pluck each doughnut out of the pan. Place on a cooling rack and allow to cool fully before dipping in the glaze.

STEP 8:

Place the confectioners sugar, half & half (start with 3 tablespoons) and vanilla in a bowl just big enough to dunk the doughnuts. Stir until fully combined with no lumps. Add more half & half for a thinner glaze if desired. If you want all chocolate glazed doughnuts, add the cocoa powder and taste until it is to your liking. Slowly add more half & half to thin out. Or, after glazing $\frac{1}{2}$ of the doughnuts with the vanilla glaze, add cocoa powder and more half & half to glaze the second half with chocolate glaze.



STEP 9:

Pour sprinkles into a bowl. Dunk the doughnut into the glaze, letting the excess drip off and then lightly dip into the bowl of sprinkles and place face

up on a cooling rack with parchment paper or foil underneath (for easier cleanup). Repeat until all doughnuts are frosted. If you want half vanilla and half chocolate glazed, follow the instructions in Step 8. You can also do a light drizzle with the glaze if desired and shake the sprinkles on over top.



Recipe Note: There are no substitutions for sweet rice flour. If your local natural food store does not carry it, I highly recommend ordering it online or finding an Asian market in your area. I recently found sweet rice flour (aka, glutinous rice flour) at an Asian market for \$1/lb which is ¼ of the price I had been paying.

You can grind your own oat flour at home with oat groats, steel cut oats, Scottish oats or even rolled oats (use certified GF if needed). Simply grind/pulse small batches (I do about 1 cup in my Vitamix) in your blender, heavy duty coffee grinder, etc., until soft and flour-like in texture. Sift out any hard pieces. You can grind almond meal the same way using raw, unsalted almonds. You can also substitute almond flour instead of almond meal or use cashew meal or hazelnut meal (hazelnut will affect the flavor).

If you are unable to tolerate gluten-free oat flour you can sub your favorite gluten-free all-purpose blend for the oat flour only. I like King Arthur's GF blend.

Dairy-Free Doughnut Option

INGREDIENTS

- 5 tablespoons unsweetened almond milk (or soy milk)
- 1 teaspoon lemon juice
- Plain soy creamer or coconut creamer

After preheating your oven, whisk together the milk and lemon juice. It should curdle and thicken right away. Set aside until ready to whisk in with the wet ingredients. This will act as your buttermilk. You can use soy or coconut creamer instead of the half & half for the glaze.

Doughnuts and sprinkles make for a happy day, don't you think?



CHOCOLATE DOUGHNUTS WITH CHOCOLATE GLAZE

By Ashley Rodriguez

Discover a tempting homemade treat that's doubly delicious with this recipe for chocolate doughnuts with chocolate glaze!



For this doughnut I adapted a recipe from one I found on *Joy the Baker*. I was hesitant at first because it required a “doughnut pan.” I’ve never been swayed by those doughnut pans as I despise a one-trick pony. You see, my kitchen is very tiny and has no space for gadgets that serve one purpose. But, in this case, I thought baking 20 doughnuts would actually be easier than frying that many. So, I bought that pan and have used it a couple of times already, earning its place in our limited kitchen storage.

The recipe is so simple. The batter requires no electric mixers, creaming or tedious folding. The flavor is rich and complex from the tang of buttermilk and the use of dark brown sugar in place of white sugar. For the glaze, if you prefer it less sweet simply add more cocoa powder.

Chocolate Baked Doughnuts & Chocolate Glaze

Makes about 10 doughnuts. Recipe adapted from [Joy the Baker](#)

INGREDIENTS:

Doughnuts:

- 1 cup all-purpose flour
- ¼ cup unsweetened cocoa powder
- ½ teaspoon baking soda
- ¼ teaspoon kosher salt
- ½ cup dark brown sugar, packed
- ½ cup buttermilk
- 1 large egg
- 4 tablespoons unsalted butter, melted until just browned
- 1 teaspoon pure vanilla extract

Chocolate Glaze:

- 1 ¼ cup confectioners' sugar
- 3 tablespoons unsweetened cocoa powder
- ¼ teaspoon kosher salt
- 3 to 4 tablespoons whole milk
- 2 teaspoons pure vanilla extract
- Sprinkles!

DOUGHNUT DIRECTIONS:

1. Preheat oven to 325° F. Spray a doughnut baking pan with nonstick cooking spray or brush with melted butter and set aside.
2. In a medium bowl, whisk together flour, cocoa powder, baking soda, kosher salt and dark brown sugar.
3. In a small bowl, whisk together buttermilk, egg, melted butter and vanilla extract until thoroughly combined.
4. Pour the wet ingredients into the dry ingredients and stir together until all of the ingredients are well combined.
5. Use a small spoon or pastry bag to fill the doughnut molds 2/3 full with batter.
6. Bake doughnuts for 11 to 13 minutes or until they spring back when gently pressed.
7. Remove from the oven. Allow to rest for 5 minutes before inverting doughnuts onto a wire rack to cool completely.
8. Allow doughnuts to cool completely before glazing.
9. Repeat until all the doughnuts have been baked.



GLAZING DIRECTIONS

1. In a medium bowl, whisk together confectioners' sugar, cocoa powder and kosher salt. Add 2 tablespoons of milk and all of the vanilla extract.
2. Whisk to combine.
3. Add milk, a tablespoon at a time, until the glaze is thick but still pourable.
4. Dip each doughnut (I dipped the bottom side) into the chocolate glaze. Shake off some of the excess glaze. Return to the wire rack and sprinkle with color jimmies. Allow to rest a few moments for the frosting to harden slightly.



These doughnuts are best served within two days of baking.

Sweet Doughnut Decorating Ideas + CREATIVE GLAZE RECIPES

By Lyndsay Sung

Doughnuts are getting their day in the sun. Whether stacked in beautiful, shimmery glazed piles on a tiered stand at an ultra fun wedding, or classically dumped into a hot cup of coffee as a morning pick-me-up, doughnuts are going everywhere, fast! Sometimes a simple glaze just *doughnut* cut it...

Here are some pretty decorating ideas to jazz up your next doughnut party, as well as some delicious variations of the classic doughnut glaze!



YOU WILL NEED:

- Fresh baked or fried doughnuts
- Vanilla milk glaze (recipe below)
- Gel food coloring in pink
- Bowls for the glaze
- Sprinkles
- Assorted fresh fruit, such as strawberries and blueberries
- White coconut flakes
- Fresh, unsprayed edible flowers, such as pansies



VANILLA CREAM GLAZE RECIPE:

- 1 cup of sifted icing sugar
- 5+ teaspoons of heavy cream (add more as needed to create desired consistency)
- 1 teaspoon pure vanilla extract
- Combine all ingredients in a bowl and whisk until smooth. Add gel coloring to your liking — remember, a little gel coloring goes a long way!

IDEA #1: A CLASSIC GLAZED DOUGHNUT WITH SPRINKLES

I call this doughnut the “Homer Simpson” — lightly colored glaze tinted pink with a toothpick’s tip worth of gel food coloring.

Simply dunk your cooled doughnuts into a bowl of glaze and before the glaze hardens, sprinkle lightly with rainbow sprinkles of your choice.

Tip: Make sure your bowl is deep enough for a good dipping.



IDEA #2: FRESH FLOWER COVERED DOUGHNUTS

Spring and summer are the perfect seasons to utilize your own garden’s bounty for simple yet beautiful doughnut decor! Pretty violet and white hued pansies get plucked and placed on top of just-dunked

doughnuts. Make sure your flowers are organic and unsprayed (some specialty supermarkets carry them in the produce section). Of course, you could simply grow your own in your backyard, on a deck or along a windowsill.



Prettiest doughnuts in town!



I used whole pansies as well as just the petals. Decorate a vintage plate with leaves and stems for an “au naturel” feel. These would be beautiful for a bridal shower or even a tea party!

COFFEE GLAZE RECIPE

- 1 cup of icing sugar
- 1 teaspoon coffee extract
- 5 teaspoons whole milk



IDEA #3: COFFEE GLAZED DOUGHNUTS

This simple coffee cream glaze will have you eating the glaze with a spoon! A snap to prepare, it's also perfect over vanilla pound cake for a tea-time treat.



Whisk all ingredients until smooth and combined. You can also use instant coffee granules to make a glaze: Simply dissolves 1 teaspoon of instant coffee into the 5 teaspoons of milk, then add to icing sugar.

IDEA #4: FRUIT & NUT DOUGHNUTS

Fresh fruit makes such pretty decor with its naturally beautiful colors and great shapes. The eye is drawn to classic shapes, such as the perfect sphere of a blueberry. Yes, fruit and nuts — coconut, that is! I love the bright white organic look of flaky white coconut.



For a fun, modern feel, try slicing your strawberries into tiny rectangular matchstick shapes! It will keep your party goers guessing until they bite in.

MATCHA GREEN TEA GLAZE RECIPE:

- 1½ cups icing sugar
- 1 tablespoon matcha green tea powder (found in Asian supermarkets or online)
- 3 tablespoons boiling water
- 1 teaspoon whole milk

IDEA #5: MATCHA GREEN TEA GLAZED DOUGHNUTS

Try a different spin on the classic glaze with this matcha green tea glaze!



Boil water and whisk the tablespoon of matcha green tea powder into it until combined. Mix the rest of the ingredients all together and whisk until a smooth glaze forms.



The fun thing about glazes is they're pretty much fail-proof when experimenting with flavors, so long as your glaze consistency ends up correctly. I like my glaze on the thicker side, so I tend to use less liquid when I can. If your glaze gets too liquid and won't stick to your doughnut when you dip it, simply add a little more icing sugar at a time and whisk until it thickens.

Once you're finished trying out a bunch of different doughnut decor, lay all of your doughnut styles out together and watch as your guests dig in with delight!

BONUS! HOW TO MAKE HOMEMADE SPRINKLES

By Jessie Oleson Moore

Sprinkles are an inherently happy food. They add delightful color and crunch to sweets ranging from homemade doughnuts to sugar cookies, and are an invaluable supply when it comes to cake decorating.



But if we're completely honest, it's more the fetching look than the delicious taste that keeps us coming back for more of these sugary morsels. Unless, that is, you make your own.

Making sprinkles at home is a highly rewarding practice: extremely easy to do, and yields a terrific-tasting result that will add panache and taste to whatever treat is lucky enough to call them garnish.

Using a royal icing-esque mixture works splendidly for making homemade sprinkles. Basically, the idea is simple: create a royal icing mixture and pipe it using a small round tip into long, skinny lines. Let the icing dry, and then slice into tiny bits. Easy as that: sprinkles!



ADVANTAGES OF HOMEMADE SPRINKLES

With a look that is more matte and slightly more delicate than their commercial counterparts, these sprinkles are more artisanal in appearance and less “cookie cutter.”

For one, they can be flavored with any extract you’d like, so you could create almond, pecan, chocolate or even root beer scented confections.

They can also be tinted in any hues you’d like, making it easy to make the sprinkles to match a wedding color, sport team colors, or a custom mix tailored to your liking.

Plus, and let’s be honest again, you’re going to impress people big-time when you say that you made your own sprinkles. It really is one of those treats that many people enjoy, but few think to make at home!

RECIPE NOTES

- Although this recipe is quite simple, it does require quite a bit of time for the icing to dry before your sprinkles will be ready. So plan on making the sprinkles at least one day ahead of when you’d like to use them for your baking or cake decorating project.
- This tutorial uses a royal icing recipe, which is lightly adapted from the one used in the Craftsy course [Modern Piping](#). This is an easy-to-make recipe, and if you find that you’ve got more icing than you need to make the desired amount of sprinkles, you can use the remaining icing for any other cake decorating project you’d like.
- Keep in mind when tinting your icing that gel or paste coloring will work

best. Liquid food coloring may add too much moisture to the mixture and will make it difficult to pipe.

- If you don't have a pastry bag or tip, it's not completely necessary to buy one, although results will be more polished if you do. Even without these supplies, you can cut a tiny hole in the corner of a sturdy plastic bag and spoon the icing into the bag, piping it gently through the tiny hole you've cut.
- Additionally, you don't have to make your sprinkles round. If you're inspired to make them star shaped or flat, simply use a small decorating tip in whatever shape you'd like.



How to Make Sprinkles at Home

SUPPLIES:

- Parchment paper
- Small round decorating tip (such as a number 1 or 2 tip)
- Pastry bag
- Jars or containers for storing finished sprinkles

INGREDIENTS:

- 14 ounces (400 g) confectioners' sugar, or powdered sugar
- ½ cup (120 ml) egg whites (about 3 large egg whites)
- Gel food coloring in various colors, for tinting
- ⅛ teaspoon vanilla or almond extract (or flavoring of your choice)



STEP 1:

Sift your sugar. Because of the delicate nature of the sprinkles, it is important to sift out any lumps.

STEP 2:

Place your egg whites and sugar in a stand mixer bowl, with a whip attachment connected to the mixer. Turn your mixer on low speed and mix until all of the sugar is incorporated. Use a rubber spatula to scrape down the sides of the bowl.

STEP 3:

Turn the machine on high and whip until the icing holds a peak. This can take as few as 5 minutes but as many as 10, depending on your mixer's speed and how humid it is in your area.



STEP 4:

Now, think about adding color and flavor to your sprinkles. You don't need to, but it is awfully fun. First, gently fold in the extract flavoring of your choice. Next, separate the mixture into as many dishes as you'd like colors. Mix with 1-2 drops of gel food coloring and stir until completely combined. Because they are drier, gel and paste colorings

are suggested for sprinkles — the liquid kind can add too much moisture to the mix.

STEP 5:

Set up your pastry bag with the tip, and load it with your first color. Lightly press out any air bubbles. On top of the parchment paper, draw rows of lines. Try to get them as straight as you can, but don't fret if the lines break or look wavy. After all, you'll be slicing these into tiny sprinkles. Oh, and if you're so inclined, you can make some of them into shapes if you want some larger decorations or sprinkle shapes.



STEP 6:

Let the sprinkles dry for up to 24 hours, or until they are set and hard, and come off of the parchment paper easily.



STEP 7:

Gently loosen the sprinkles from the paper, and gather them in a row. (They should loosen with little resistance. If they don't, you may not have let them dry long enough). Now, using an extremely sharp knife, slice them into small rectangles.

Your sprinkles are done! Stored in airtight containers, these sprinkles will keep for up to a year.

CRAVING MORE?

Check out Craftsy's growing selection of online baking classes to enjoy in-depth, up-close instruction from experts. From crafting perfect pie crusts to delicious brioche breakfast pastries, you'll learn all the techniques you need to achieve perfect baked goods that are bound to be devoured by friends and family.

Special Offer

Enjoy an exclusive discount off your next Craftsy baking class, including *Simple to Sensational Doughnuts* with Jenny McCoy!

