

# **Homemade Krispy Kremes – Don't Deny, Give These Delicious Recipe A Try!**

I love living in London, but there are just some things on the other side of the pond that I can't get over here. However, I'm really really lucky that Krispy Kreme exists on both sides! It sounds silly, but a chewy and sweet Krispy Kreme donut really does make coping with homesickness a little easier.

But this post isn't about nostalgia. This post is about putting nostalgia in its place from your own worktop with a recipe for delicious glazed donuts that taste just like they are fresh from Krispy Kreme. This donut recipe is going to take you straight to that feeling you get, the moment walk into a Krispy Kreme shop and the "HOT NOW" neon light is on, telling you a fresh batch of chewy donuts has just been pulled out of the oven.

To Make this Recipe You'll Need the following ingredients:

**PLEASE, USE THE NEXT PAGE BUTTON BELOW FOR THE RECIPE AND INGREDIENTS .**

**Homemade Krispy Kremes – Don't Deny, Give These Delicious Recipe A Try!**

**Homemade Krispy Kremes Recipe**

# Ingredients

- 3 tablespoons milk
- 3 tablespoons boiling water
- 1 teaspoon dry active yeast
- 8 ounces all-purpose flour ( a little under 2 cups, I recommend you measure and weigh)
- 1 1/2 ounces sugar (about 3 tablespoons)
- 1 egg
- 1 ounce butter, cold to room temperature
- 1 dash salt
- oil

## Glaze

- 1/3 cup butter
- 2 cups confectioners' sugar
- 1 1/2 teaspoons vanilla
- 4 tablespoons hot water ( or as needed)

## Directions

- In a large measuring jug, combine the milk and boiling water. Add a teaspoon of the sugar and the yeast. Stir it gently, then leave it in a warm place for the yeast to activate (aka foam).
- In a large mixing bowl, combine the flour, the rest of the sugar, and the salt. Cut in the butter using your fingers or a pastry blender, until it resembles crumbs.
- Add the egg (give it a quick beat) and yeast mixture to the flour mix, and mix into a smooth dough. This usually takes about 5 minutes of mixing.  
Turn the dough out onto a lightly-floured counter and knead for about 5 to 10 minutes—it should feel springy and little bubbles should form under the surface. Place it back in the bowl, cover with a cloth or plastic wrap, and let rise for about an hour until double in size.
- Once risen, place the dough onto the counter and cut it

into 4 pieces. One piece at a time, stretch it into a long rope about an inch to an inch and a half wide. Cut strips about an inch long, ball em up with your hands, and place them on a baking tray or wire rack to wait.

- Cover the doughnuts holes with a cloth to rise while you heat the oil to 375°F/190C
- Place the doughnuts into the oil and fry until golden brown on each side, about 2 minutes. Be sure to fry only a few at a time so they don't overcrowd and stick together.
- Drain on a paper towel or wire rack over a cloth, before glazing them. Be sure to glaze them warm, or else they won't get that delicious coverage!

**PLEASE, USE THE NEXT PAGE LINK BUTTON FOR MORE DELICIOUS RECIPES AND DON'T FORGET TO SHARE THIS POST WITH YOUR FRIENDS AND FAMILY ON FACEBOOK.**