

Master Chef Donut Maker Instructions:

For all of you folks who have lost the instructions and recipes that came with your donut maker or who have purchased one at a garage sale or elsewhere and the instructions were gone, a reader (Thanks, A.B.!) has generously sent them for your enlightenment and enjoyment:

HOW TO USE:

1. Before first use, wash cooking surfaces with hot, sudsy water and a soft sponge, dishcloth, or nylon mesh.

NEVER IMMERSE TOP COOKING SURFACE IN WATER.

2. Brush vegetable oil (or melted unsalted shortening) on cooking surfaces. To best preserve non-stick coating, oil cooking surfaces before each use and after cleaning.

3. Close your Donut Maker.

4. Plug cord into 120 volt wall outlet.

5. With your Donut Maker closed, preheat for 10 minutes.

6. After 10 minutes, raise cover and fill donut cavities to fill line in a continuous circular motion around each donut ring until all 6 donut cavities are full. You will find it easier to pour the batter if you use a vessel with a spout. **Do not overfill donut cavities with batter.**

7. After donut cavities are filled, close cover and bake according to directions specified in the donut recipe. Generally, baking time is 2 1/2 to 3 1/2 minutes.

8. A) Raise cover on back hinge.

B) Remove donuts with plastic spatula or small wooden utensil. Sharp-edged cooking tools such as forks can damage

the non-stick coating. **SPECIAL NOTE:** When donuts are finished baking, simply lift each donut out of cavity.

If donuts do not lift out easily, close cover for a few seconds longer.

C) To make another batch of donuts, brush oil on cooking surfaces, then preheat your Donut Maker six or seven minutes.

Always repeat Step C before each new batch of donuts. It is necessary that you keep your Donut Maker closed while baking donuts and during preheating.

9. Your donuts are well baked when they are a light tan color on the bottom and a golden brown on top. If you desire a more browned bottom half, turn donuts over so the bottom faces up. Close cover for one minute.

10. Should the top half of your donuts be light and not brown, you are not filling the donut cavities with sufficient batter. Try adding a little more batter to each donut cavity.

11. Should the bottom half of your donuts be too light, accompanied with over-browning on the top, you may be overfilling the unit causing the two cooking surfaces to part, or you may not be preheating long enough.

Donut Maker Recipes

PLAIN DONUTS

2 eggs
1 cup sugar
1 1/4 cups milk
5 tablespoons vegetable oil
1/4 teaspoon vanilla
2 cups all-purpose flour
4 teaspoons double-acting baking powder
1/2 teaspoon salt
1/4 teaspoon nutmeg

Beat eggs.
Slowly add sugar.
Stir in milk and mix thoroughly.
Add oil and vanilla to mixture.
Sift all dry ingredients together and blend into egg mixture. Beat slowly for 30 seconds or until batter is smooth.
If batter thickens, add 2 to 4 tablespoons of milk. Batter should always pour easily.
Bake approximately 2 1/2 to 3 1/2 min. Makes about 24 donuts.

BRAN WHEAT DONUTS

2 eggs
1 cup sugar
1 cup milk
5 tablespoons vegetable oil
1/4 teaspoon vanilla
1 3/4 cups all-purpose flour
4 teaspoons double-acting baking powder
1/2 teaspoon salt
1/4 teaspoon nutmeg
1/4 cup bran wheat

Beat eggs.
Slowly add sugar.
Stir in milk and mix thoroughly.
Add oil and vanilla to mixture.

Sift all dry ingredients together and blend into egg mixture (except bran).
Add bran and beat slowly for 30 seconds or until batter is smooth.
If batter thickens, add 2 to 4 tablespoons of milk.
Batter should always pour easily.
Bake approximately 2 1/2 to 3 1/2 min. Makes about 24 donuts.

BUTTERMILK DONUTS

2 eggs
1 cup sugar
1 1/4 cups buttermilk
5 tablespoons vegetable oil
1/4 teaspoon vanilla
2 cups all-purpose flour
4 teaspoons double-acting baking powder
1/2 teaspoon salt
1/4 teaspoon nutmeg

Beat eggs. Slowly add sugar.
Stir in buttermilk and mix thoroughly.
Add oil and vanilla to mixture.
Sift all dry ingredients together and blend into egg mixture.
Beat slowly for 30 seconds or until batter is smooth.
If batter thickens, add 2 to 4 tablespoons of milk. Batter should always pour easily.

Bake approximately 2 1/2 to 3 1/2 min. Makes about 24 donuts.

OATMEAL-RAISIN-NUT DONUTS

2 eggs
1 cup sugar
1 1/2 cups milk
5 tablespoons vegetable oil
1/2 teaspoon vanilla
1 1/2 cups all-purpose flour
4 teaspoons double-acting baking powder
1/2 teaspoon salt

1/2 cup oatmeal
1/2 cup raisins
1/2 cup chopped nuts

Beat eggs. Slowly add sugar. Stir in milk and mix thoroughly.
Add oil and vanilla to mixture.
Sift all dry ingredients together (except oatmeal) and blend into egg mixture. Add oatmeal, raisins, and nuts and beat slowly for 30 seconds or until batter is smooth.

If batter thickens, add 2 to 4 tablespoons of milk. Batter should always pour easily.

Bake approximately 2 1/2 to 3 1/2 min. Makes about 24 donuts.

CHOCOLATE DONUTS

2 eggs
1 cup sugar
1 1/4 cups milk
5 tablespoons vegetable oil
1/2 teaspoon vanilla
2 cups all-purpose flour
4 teaspoons double-acting baking powder
1/2 teaspoon salt
1/2 cup nuts (optional)
2 squares melted unsweetened chocolate

Beat eggs. Slowly add sugar. Stir in milk and mix thoroughly.
Add oil, vanilla, and chocolate to mixture.
Sift all dry ingredients together and blend into egg mixture.
Add nuts and beat slowly for 30 seconds or until batter is smooth.
If batter thickens, add 2 to 4 tablespoons of milk. Batter should always pour easily.

Bake approximately 2 1/2 to 3 1/2 min. Makes about 24 donuts.

CINNAMON DONUTS

2 eggs
1 cup sugar
1 1/4 cups buttermilk
5 tablespoons vegetable oil
1/2 teaspoon vanilla
2 cups all-purpose flour
4 teaspoons double-acting baking powder
1/2 teaspoon salt
1 teaspoon cinnamon

Beat eggs. Slowly add sugar. Stir in milk and mix thoroughly.
Add oil and vanilla to mixture. Sift all dry ingredients together and blend into egg mixture.
Beat slowly for 30 seconds or until batter is smooth.

If batter thickens, add 2 to 4 tablespoons of milk. Batter should always pour easily.

Bake approximately 2 1/2 to 3 1/2 min. Makes about 24 donuts.

CORN DONUTS

2 eggs
1 cup sugar
1 1/4 cups milk
5 tablespoons vegetable oil
1/2 teaspoon vanilla
1 3/4 cups all-purpose flour
4 teaspoons double-acting baking powder
1/2 teaspoon salt
1/4 teaspoon nutmeg
1/4 cup yellow corn meal

Beat eggs. Slowly add sugar. Stir in milk and mix thoroughly. Add oil and vanilla to mixture. Sift all dry ingredients together and blend into egg mixture (except corn meal). Add corn meal and beat slowly for 30 seconds or until batter is smooth.

If batter thickens, add 2 to 4 tablespoons of milk. Batter should always pour easily.
Bake approximately 2 1/2 to 3 1/2 min. Makes about 24 donuts.

OATMEAL DONUTS

2 eggs
1 cup sugar
1 1/4 cups milk
5 tablespoons vegetable oil
1/2 teaspoon vanilla
1 1/2 cups all-purpose flour
4 teaspoons double-acting baking powder
1/2 teaspoon salt
1/2 cup oatmeal

Beat eggs. Slowly add sugar. Stir in milk and mix thoroughly. Add oil and vanilla, to mixture. Sift all dry ingredients together and blend into egg mixture (except oatmeal). Add oatmeal and beat slowly for 30 seconds or until batter is smooth.

If batter thickens, add 2 to 4 tablespoons of milk. Batter should always pour easily.

Bake approximately 2 1/2 to 3 1/2 min. Makes about 24 donuts.

PEANUT BUTTER DONUTS

2 eggs
1 cup sugar
1 1/2 cups milk
5 tablespoons vegetable oil
2 cups all-purpose flour
4 teaspoons double-acting baking powder
1/2 teaspoon salt
1/2 cup peanut butter

Beat eggs. Slowly add sugar. Stir in milk and mix

thoroughly. Add oil to mixture. Sift all dry ingredients together and blend into egg mixture. Add peanut butter and beat slowly for 30 seconds or until batter is smooth.

If batter thickens, add 2 to 4 tablespoons of milk. Batter should always pour easily.

Bake approximately 2 1/2 to 3 1/2 min. Makes about 24 donuts.

CHOCOLATE SPRINKLE & NUT DONUTS

2 eggs
1 cup sugar
1 1/3 cups milk
5 tablespoons vegetable oil
1/4 teaspoon vanilla
2 cups all-purpose flour
4 teaspoons double-acting baking powder
1/2 teaspoon salt
1/4 teaspoon nutmeg
1/2 cup nuts
2 ounces chocolate sprinkles (decorators)

Beat eggs. Slowly add sugar. Stir in milk and mix thoroughly. Add oil and vanilla to mixture. Sift all dry ingredients together and blend into egg mixture. Add nuts and sprinkles and beat slowly for 30 seconds or until batter is smooth.

If batter thickens, add 2 to 4 tablespoons of milk. Batter should always pour easily.

Bake approximately 2 1/2 to 3 1/2 min. Makes about 24 donuts.

THE SWEET DONUTS

2 eggs
1 1/2 cups sugar
1 cup milk
5 tablespoons vegetable oil
1/4 teaspoon vanilla

2 cups all-purpose flour
4 teaspoons double-acting baking powder
1/2 teaspoon salt
1/4 teaspoon nutmeg

Beat eggs. Slowly add sugar. Stir in milk and mix thoroughly. Add oil and vanilla to mixture. Sift all dry ingredients together and blend into egg mixture. Beat slowly for 30 seconds or until batter is smooth.

If batter thickens, add 2 to 4 tablespoons of milk. Batter should always pour easily.

Bake approximately 2 1/2 to 3 1/2 min. Makes about 24 donuts.

FROSTINGS:

Glaze

1/2 cup boiling water
1 cup confectioners' sugar

Thoroughly blend 1/2 cup boiling water with confectioners' sugar and while donuts are warm dip into warm glaze.

Prepared Can Frostings: To a half can of your favorite frosting, add 1/4 cup milk and blend thoroughly. Dip donuts into frosting and sprinkle with nuts, coconut, etc.

Bagels, Etc.

SOMETHING LIKE A BAGEL

2 eggs
1/2 cup sugar
1 1/2 cups lukewarm water
5 tablespoons vegetable oil
3 cups all-purpose flour
2 tablespoons double-acting baking powder
1/2 teaspoon salt.

Beat eggs. Slowly add sugar. Stir in water and mix

thoroughly. Add oil to mixture. Sift all dry ingredients together and blend into egg mixture. Beat slowly for 30 seconds or until batter is smooth.

If batter thickens, add 2 to 4 tablespoons of water. Batter should always pour easily.

Bake 6 to 7 minutes.
Makes approximately 24 bagels.

ONION BAGELS

Follow recipe for "*Something Like A Bagel*". After pouring batter into donut cavities, sprinkle each bagel with dried or fresh cut-up onions.

Bake 6 to 7 minutes.
Makes approximately 24 bagels.

MUFFIN DONUTS

Use either your favorite muffin recipe or a commercial prepared mix.

Muffin batter should always pour easily. If your batter is too thick to pour add 2 to 4 tablespoons of milk.

Bake approximately 2 1/1 to 3 1/2 minutes. Serve with hot butter.

PANCAKE DONUTS

Use either your favorite pancake recipe or a commercial prepared mix.

If batter thickens; add 2 to 4 tablespoons of milk. Batter should always pour easily.

Bake approximately 2 1/2 to 3 1/2 minutes. Serve pancakes hot with hot maple syrup.

PREPARED COMMERCIAL CAKE MIXES AND POUND CAKE MIXES*

Follow directions on the package. If batter is too thick, add 2 to 4 tablespoons of milk. Batter should always pour easily.

Bake approximately 2 1/2 to 3 1/2 min.

* Your finished donuts will taste like cake and have a cake texture.

Baked Donuts

General:

A reader, Ginny, was kind enough to send these recipes to share with all. These recipes are for the kind of donut maker that looks sort of like a waffle iron and is Teflon coated and bakes the donuts. The recipes should work for any donut maker that works the same way, such as a Magic Chef Donut Maker or a Super 6 Donut Maker. If you find that the donuts don't rise enough while cooking, add 1/2 tsp. more baking powder to the batter. Cooking times may vary slightly from donut maker to donut maker.

You can use packaged cake mix in your donut maker if you wish. The resulting donuts will have more of a cake taste. Just make the cake mix batter as directed on the box, preheat the donut maker for 10 minute, pour in the batter, close the lid and cook for 5 minutes. Remove carefully with fork and place on grate or rack.

Basic Donut Recipe

Ingredients:

1 cup	flour
1/2 cup	sugar
1 tbsp.	Baking powder
1	egg
1/2 cup	milk
1/2 tsp.	Vanilla
4 tbsp.	cooking oil

Stir dry ingredients together. Add egg, vanilla, and milk

and beat one minute with electric mixer or vigorously by hand. Add oil and beat one minute more. Preheat donut maker for 10 minutes. Pour batter into cavities in bottom of donut maker. Close lid and bake for 5 minutes. Remove carefully with fork and place on grate or rack. Makes 12 donuts.

Variations:

Any other extract may be substituted for the vanilla. You can also add 1/2 cup of nuts, raisins, or coconut to the batter. 1/2 cup chocolate chips may also be added. This is especially good if you add 1/4 teaspoon orange extract to the vanilla glaze.

Chocolate & Spice Doughnuts

Chocolate Surprises

1/2 cup cocoa
1 cup + 2 tbsp. flour
1 tbsp. Baking powder
1/2 tsp. cinnamon
1 egg
1/2 cup milk
3 tbsp. oil
1/4 cup chocolate morsels
(If more chocolate morsels are desired, increase to 1/2 cup and decrease oil to 1 1/2 tbsp.)

Stir dry ingredients together, Add egg, milk, oil, and beat for 2 minutes with electric mixer or vigorously by hand. Stir in chocolate morsels. Preheat cooker for 10 minutes. Pour in batter and bake 5 minutes. Remove with fork and glaze with vanilla or chocolate glaze. Makes 10 to 12 according to amount of chocolate morsels used.

Spice Donuts

1 cup flour
1/2 cup brown sugar
1 tbsp. baking powder
1 egg
1/4 cup oil
1/2 cup milk
1/2 tsp. apple pie spice or pumpkin pie spice

Stir dry ingredients together, Add egg, milk, oil, and beat for 2 minutes with electric mixer or vigorously by hand. Preheat cooker for 10 minutes. Pour in batter and bake 5 minutes. Remove with fork and glaze with vanilla glaze. Sprinkle with chopped nuts if desired. Makes 12 donuts. Variation: 1/4 cup butterscotch morsels or 1/2 cup nuts may be stirred into batter.

Glaze Recipes

Glazes

Plain Sugar Glaze:

Mix 1/2 cup boiling water gradually to one cup confectioner's sugar.

Vanilla Glaze:

Mix 1 cup powdered sugar with 1 1/2 tablespoons milk and 1/2 teaspoon of vanilla.

Chocolate Glaze:

Mix 1 cup of powdered sugar with 1 1/2 tablespoons milk and 1 tablespoon chocolate drink mix (Nestlé's Qwik). If it's not chocolaty enough, add a little cocoa powder.

Lemon Glaze:

Mix 1 cup powdered sugar with 1 1/2 tablespoons of reconstituted lemon juice.

Orange Glaze:

Mix 1 cup of powdered sugar with 1 1/2 tablespoons of orange juice and 1/2 teaspoon grated orange rind.

Donuts may either be dipped in a bowl of glaze or iced. If the glaze is too thick, thin it by adding 1/2 teaspoon liquid at a time until desired consistency is reached.

Healthy Donuts that'll fool your kids

1 cup bran buds or granola
1/2 cup raisins
1/2 cup milk
1/4 cup orange juice
1 egg
1/4 cup oil
1/2 cup brown sugar
1 tbsp. baking powder
3/4 cup flour
1/2 tsp. cinnamon

Soak cereal and raisins in milk and orange juice for 15 minutes. Stir in egg, oil, and brown sugar. Mix together dry ingredients and add them to batter mixture. Bake in preheated donut cooker for 5 minutes, remove and top with vanilla glaze and toasted coconut. Makes about 15 donuts.

Coconut can be toasted in a 350 degree oven. Place amount desired in a flat pan and stir every 10 minutes until toasted. Can be stored in a plastic bag in the freezer.

Beignets New Orleans

2 eggs, separated
1 tbsp. sugar
1/2 tsp. salt
1 cup flour
2 tbsp. orange juice
1 tbsp. baking powder
1/4 cup milk
1/2 tsp. grated orange rind
1 tbsp. oil

Beat egg whites first and set aside. Beat together egg

yolks and sugar till light. Add salt, orange juice, oil, and orange rind and beat well.
Mix flour and baking powder together and add to egg mixture, alternating with 1/4 cup milk. Fold in egg whites carefully. Bake in preheated donut maker 7 minutes. Remove and glaze if desired. Makes 12 donuts.

Yogurt Tea Donuts

1/2 cup yogurt
1 egg
1 tbsp. oil
2 tbsp. honey
1/2 to 1 tsp. lemon extract
1 cup + 2 tbsp. flour
1 1/2 tbsp. baking powder
1/2 tsp. salt
3/4 tsp. baking soda
1/2 cup chopped walnuts

Stir egg, oil, honey, and lemon extract together. Mix dry ingredients together and add to yogurt mixture. Stir one minute until well mixed, but do not over beat.
Bake in preheated donut maker for 6 minutes. Remove and glaze with vanilla glaze. Makes 12 donuts. Good served warm with tea.

Blueberry Lemon Donuts

1 cup blueberry muffin mix
2 tbsp sugar (vary to taste)
1 egg
1/3 cup milk

Mix all ingredients vigorously by hand and then bake in preheated donut maker for 5 minutes. Remove very carefully and let cool. Glaze with lemon glaze.

Cheese Donuts

1 cup Bisquick
1/2 cup lightly packed cheddar cheese
1/2 cup milk
1 tbsp onion flakes or 2 tbsp bacon bits or both
1 egg

Stir all ingredients together for 1 minute. Bake in preheated donut maker for 5 minutes. Makes 10 donuts.

Variation: use 2/3 cup of corn meal mix and 1/3 cup Bisquick

Variation: substitute 1 tbsp poppy seed, caraway seed, or sesame seed for the onion. Or omit onion and bacon bits and use 1/4 cup chopped nuts.