



Chestnut Hill ♥ Inman Square ♥ South Station ♥ Porter Square

Buttermilk Doughnut Holes

I bow to no one in my love of old-fashioned doughnutty doughnuts that are crunchy on the outside and soft on the inside—like these doughnut holes. My family devours them in bulk at Hanukkah, when tradition calls for fried food to commemorate the oil that miraculously kept the Temple's sacred light burning for eight days and nights. Even divine intervention wouldn't keep these doughnut holes around my house that long.

makes 20 doughnut holes

ingredients

1 1/2 quarts vegetable oil

Coatings

1 cup sifted confectioners' sugar

or 1 cup granulated sugar or

both

2 tablespoons ground cinnamon,

if using granulated sugar

Batter

1 cup all-purpose flour

2/3 cup cake flour

1 teaspoon baking powder

1/2 teaspoon baking soda

1/2 teaspoon salt

1/2 teaspoon ground nutmeg

1 large egg, at room temperature

1/2 cup granulated sugar

1 tablespoon unsalted butter,

melted

1/2 teaspoon pure vanilla extract

1/2 cup buttermilk, at room

Temperature

1 Attach a candy thermometer to the side of a deep 4- or 5-quart saucepan placed over medium heat. Pour in the oil (it should be 3 to 4 inches deep) and heat until the oil reaches 375°F to 380°F.

2 Prepare one or both coatings: Place the confectioners' sugar in a plastic bag. Place the granulated sugar and cinnamon in another plastic bag and shake (with the bag tightly closed) to mix thoroughly. Set the bags aside.

3 Make the batter: Sift both flours, the baking powder, baking soda, salt, and nutmeg together into a small bowl and set aside.

4 Using a whisk, blend the egg and granulated sugar together in a medium-size bowl. Stir in the melted butter, vanilla, and buttermilk.

5 Resift the flour mixture into the egg mixture and, using a rubber spatula, fold gently until mixed.

6 Using a 1 1/2-inch-diameter ice cream scoop, drop 5 level scoops of the batter, one at a time, into the oil and cook until they are crunchy and deeply golden, 4 to 5 minutes.



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7 Using a slotted spoon, remove a doughnut hole from the oil and cut it in half. If the center seems gooey, the doughnut holes need to cook for another minute or two. Remove the doughnuts with the slotted spoon and place them on paper towels to drain. Continue frying the remaining batter in this fashion.

8 To coat the doughnut holes in the cinnamon-sugar mixture: About 1 minute after removing them from the oil, place one doughnut at a time in the bag and toss to coat. Return it to the paper towel to cool.

9 To coat with the confectioners' sugar: Allow the doughnut holes to cool completely. Then place them one by one in the bag and toss to coat.

Note: *These doughnut holes should be eaten as soon as possible.*

variation

Cider Doughnut Holes

Substitute 1/2 cup cider for the buttermilk and add 1 tablespoon ground cinnamon, 3/4 teaspoon ground cardamom, and 3/4 cup finely chopped peeled apples to the batter.