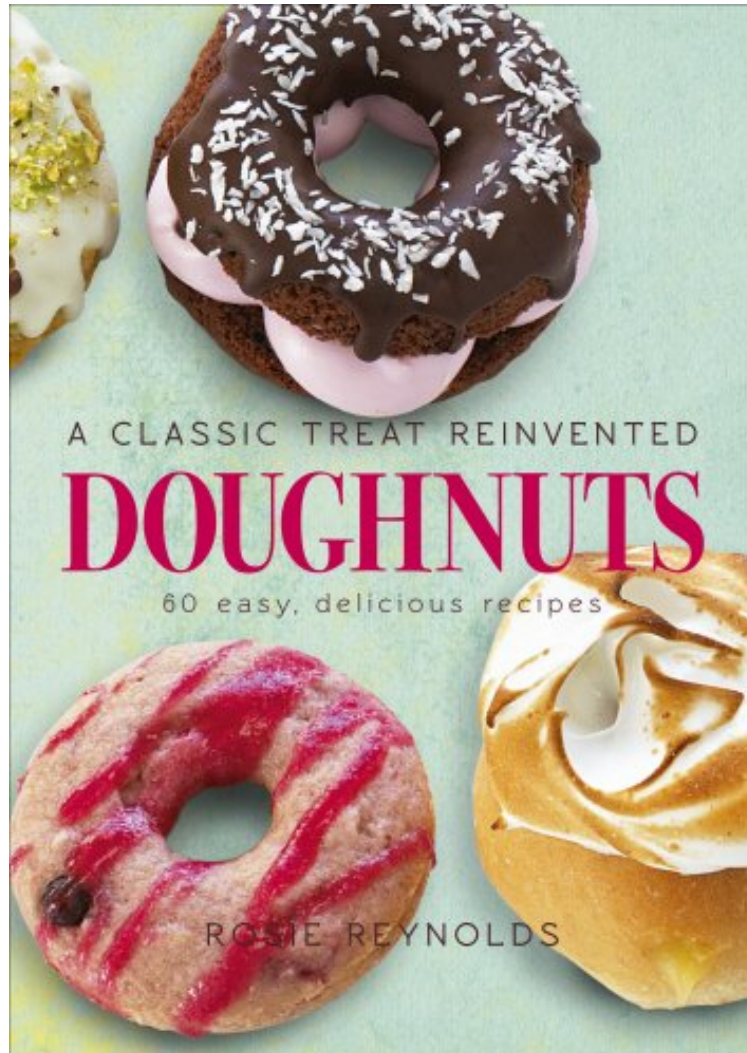


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Doughnuts: A Classic Treat Reinvented: 60 Easy, Delicious Recipes

Rosie Reynolds

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The humble doughnut is given a much-needed makeover, turning it into an elegant confection to delight over Sixty imaginative recipes offer up all manner of doughnutsmdash;baked, fried, iced, glazed, filled, shaped, dipped, or piled

up and drizzled with chocolate. There are eye-catching recipes for special occasions—Candy Cane for Christmas, Maple Pumpkin for Halloween, and Passionfruit for Valentine's—as well as some more virtuous vegan and gluten-free recipes. As versatile as cupcakes and easy to make, take your pick from such options as Lemon Meringue, Boozy Chocolate Cherry, Orange Blossom and Pistachio, Rhubarb and Custard, Blueberry Cheesecake, Ice Cream Sandwiches, Pizza Triangles, Chilli Margarita, or Ricotta, Rosemary and Honey. The recipes also take inspiration from native doughnuts around the world, with Indian milk doughnuts Gulab Jamun, fried Mexican Churros dipped in spicy chocolate sauce, and Dutch Oliebollen drizzled with toffee sauce. There are recipes that can be made with doughnut makers, doughnut tins, or a simple baking tray. Includes dual measurements.

About the Author Rosie Reynolds has worked for BBC Good Food and Olive magazines. She is an integral member of Bill Granger's food team, working as a food stylist and recipe developer for his book range, magazine columns, and features.