

# Indulge in Sweetness: Master the Art of Donut Cakes with Basic Ingredients

Are you craving the irresistible taste of donut cakes but don't want to venture out? Look no further! This comprehensive guide will equip you with the knowledge and confidence to create mouthwatering donut cakes in the comfort of your own kitchen. Using only basic ingredients, you can impress friends and family with homemade delicacies that rival bakery favorites.



## Donut Cake With Basic Ingredients: Creating The Delicious Cupcakes by Chef Maggie Chow

★★★★☆ 4.3 out of 5

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## Ingredients You'll Need

- All-purpose flour
- Baking powder
- Baking soda
- Salt

- Sugar
- Eggs
- Milk
- Vanilla extract
- Vegetable oil

## Step-by-Step Instructions

1. **Preheat oven and prepare pan:** Preheat your oven to 350°F (175°C). Grease and flour a donut pan or muffin tins.
2. **Combine dry ingredients:** In a large bowl, whisk together the flour, baking powder, baking soda, and salt.
3. **Combine wet ingredients:** In a separate bowl, whisk together the sugar, eggs, milk, vanilla extract, and vegetable oil until smooth.
4. **Gradually add dry ingredients to wet ingredients:** Gradually add the dry ingredients to the wet ingredients, mixing until just combined. Do not overmix.
5. **Transfer batter:** Spoon or pipe the batter into the prepared donut pan or muffin tins, filling each cavity about halfway.
6. **Bake:** Bake for 12-15 minutes for donut cakes or 20-25 minutes for muffins, or until a toothpick inserted into the center comes out clean.
7. **Cool:** Let the donut cakes or muffins cool in the pan for 5 minutes before transferring them to a wire rack to cool completely.

## Tips for Perfection

- **For extra moistness:** Add a cup of buttermilk to the wet ingredients.
- **For a crispy exterior:** Brush the donut cakes with melted butter before baking.
- **Toppings galore:** Decorate your donut cakes with your favorite toppings, such as sprinkles, frosting, or glaze.

With this simple recipe and a few basic ingredients, you can now create delicious donut cakes that will satisfy your sweet cravings. Perfect for breakfast, dessert, or an afternoon snack, these homemade treats will make you the star of any gathering. So grab your apron, gather your ingredients, and embark on a journey of culinary sweetness.



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