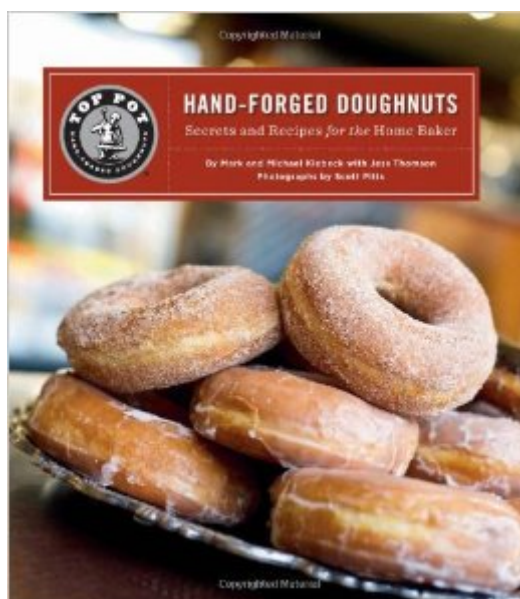


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Top Pot Hand-Forged Doughnuts: Secrets And Recipes For The Home Baker



Synopsis

Among enthusiasts, Seattle's Top Pot Doughnuts reigns supreme. Now, doughnut aficionados everywhere can enjoy these tasty treats at home. Committed bakers, casual home cooks, and sweet-toothed fans will eat up these 50 tried-and-true recipes from classic Old-Fashioneds to the signature Pink Feather Boa and become experts themselves after learning the secrets of doughnut-making tools, terms, and techniques (no, you don't need a deep fryer). And the selections of toppings and glazes, from chocolate to lavender? That's just icing on the doughnut.

Book Information

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Customer Reviews

When I was a girl almost every town in New England of any size had a donut shop, each with their own specialties, and what donuts those were! Nora's Bakery turned out the most stunning cream filled donut - square, with just the teeniest dusting of powdered sugar. Adam's Donuts produced both apple and cherry filled donuts. Some days you had to choose. A donut shop I no longer remember the name of out in Pittsfield, Massachusetts, was famous for their Boston Cream Donuts, which they claimed to have invented. And of course there were hundreds more. But then came the national chain and slowly but surely all of those donut shops went out of business. At first all the chain-store donuts - dozens of varieties - were made right in the store, fresh every four hours, and you could stand at a window and watch them being made. Over the years, though, the donuts were made just once a day, then only at certain centralized shops for several chain donut stores. These days who knows when those chain-store donuts were made - or where. The last box I stopped for cost most of a \$10 bill and every one of them was stale, so I was delighted to see Top Pot

Hand-Forged Doughnuts: Secrets and Recipes for the Home Baker and couldn't wait to order it. As luck would have it, the book arrived on the very same day that I fetched home a great big bag of the very first of this year's crop of New England apples. If I do have one quibble with this book - and I do - it is that I had to spend a good hour or so hunting for my reading glasses in order to read the directions, but the results I had were well worth the hunt.

The recipes in this book are great. I have made one of each type of doughnut in the book and each have been different and delicious. If you are not already aware, these are the Starbucks doughnuts. Or, more specifically, the Old Fashioned doughnut in this book is the same recipe as Starbucks glazed doughnut (and the book mentions that they make doughnuts for Starbucks). But that is as far as the comparison goes because a fresh hot doughnut is ten times better and more enjoyable than something sitting behind a glass cabinet for a day. In fact, that is really what this book is all about-the difference between eating a doughnut that is fresh and hot from the oil, glaze still dripping down the sides and one that has been sitting in a case in a store for some unknown amount of time. If you have access to a doughnut shop where you can reliably get a doughnut that is fresh and warm from the fryer then you may not find homemade doughnuts worth your time. But if you have no idea what I am talking about in terms of warm doughnut and are willing to invest a little time, then homemade doughnuts are worth it. The book emphasizes three basic kinds of doughnuts, and I have made all three: (a) cake doughnuts, (b) yeast raised doughnuts (a traditional glazed), (c) old fashioned doughnuts (the Starbucks doughnut). It then offers a bunch of variations on each theme. Cake doughnut variations include different flavorings for the doughnut itself, including chocolate, spicy, coconut, lemon, etc. plus a variety of topping suggestions. Yeast/traditional glazed include different shapes and also apple fritters. Old fashioned include different topping ideas. Here are my thoughts after having made cake doughnuts, glazed yeast doughnuts, apple fritters, and old fashioned. 1.

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