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## Vanilla Iced Raised Ring Donut with Coconut ♦

A classic vanilla iced raised ring donut topped with shredded coconut. This donut is soft, fluffy, and perfect for breakfast or a snack.

**Recipe Type:** Standard

**Prep Time:** 30 mins

**Cook Time:** 15 mins

**Total Time:** 45 mins

**Recipe Yield:** 200 grams

**Number of Servings:** 8

**Serving Size:** 25 g

### Ingredients

250 g	All-Purpose Flour
50 g	Granulated Sugar
7 g	active dry yeast
125 ml	Milk
50 g	Unsalted Butter

<b>1</b> quantity	Egg
<b>1 tsp</b>	vanilla extract
<b>0.5 tsp</b>	Salt
<b>500 ml</b>	Vegetable Oil
<b>100 g</b>	powdered sugar
<b>50 g</b>	Coconut Flakes

## Directions

### Step 1

In a mixing bowl, combine flour, sugar, and yeast.

**Prep Time:** 5 mins

**Cook Time:** 0 mins

### Step 2

Stove

Heat milk and butter in a saucepan until butter is melted. Let it cool slightly.

**Prep Time:** 5 mins

**Cook Time:** 5 mins

### Step 3

Mixing

Add the milk mixture, egg, vanilla extract, and salt to the dry ingredients. Mix until a dough forms.

**Prep Time:** 5 mins

**Cook Time:** 0 mins

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## Step 4

Knead the dough on a lightly floured surface for 5 minutes until smooth and elastic.

**Prep Time:** 5 mins

**Cook Time:** 0 mins

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## Step 5

Resting

Place the dough in a greased bowl, cover with a damp cloth, and let it rise for 1 hour or until doubled in size.

**Prep Time:** 60 mins

**Cook Time:** 0 mins

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## Step 6

Cutting

Punch down the dough and roll it out to a 1/2-inch thickness. Use a donut cutter to cut out donut shapes.

**Prep Time:** 10 mins

**Cook Time:** 0 mins

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## Step 7

Resting

Place the donuts on a baking sheet lined with parchment paper, cover with a damp cloth, and let them rise for another 30 minutes.

**Prep Time:** 30 mins

**Cook Time:** 0 mins

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## Step 8

Frying

Heat vegetable oil in a deep fryer or large pot to 350°F (175°C). Fry the donuts for 2-3 minutes on each side until golden brown. Drain on paper towels.

**Prep Time:** 10 mins

**Cook Time:** 15 mins

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## Step 9

In a shallow bowl, combine powdered sugar and coconut flakes. Dip the cooled donuts in the mixture to coat.

**Prep Time:** 5 mins

**Cook Time:** 0 mins

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## Nutrition Facts

Calories: 280 kcal

Fat: 15 g

Protein: 4 g

Carbohydrates: 32 g

## Nutrition Facts

### Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	4 g	23.53%	23.53%

### Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	32 g	58.18%	64%
Fibers	1 g	2.63%	4%
Sugars	15 g	N/A	N/A
Lactose	0 g	N/A	N/A

## Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	3 g	N/A	N/A
Saturated Fat	7 g	31.82%	41.18%
Fat	15 g	53.57%	60%
Cholesterol	30 mg	N/A	N/A

## Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	0 iu	0%	0%
Vitamin C	0 mg	0%	0%
Vitamin B6	0 mg	0%	0%
Vitamin B12	0 mcg	0%	0%
Vitamin E	0 mg	0%	0%
Vitamin D	0 mcg	0%	0%

## Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	180 mg	7.83%	7.83%
Calcium	2 mg	0.2%	0.2%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Iron	8 mg	100%	44.44%
Potassium	70 mg	2.06%	2.69%
Zinc	2 mg	18.18%	25%
Selenium	8 mcg	14.55%	14.55%

## Recipe Attributes

### Events

Christmas

Easter

### Meal Type

Breakfast

Brunch

Snack

### Kitchen Tools

Slow Cooker

Air Fryer

### Course

Desserts

Breads

Sauces & Dressings

### Cultural

Cinco de Mayo

Christmas

### Demographics

Kids Friendly

Teen Friendly

Allergy Friendly

Heart Healthy

### Diet

The Whole30 Diet

Vegan Diet

Raw Food Diet

Pescatarian Diet

### Difficulty Level

Medium

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