

## LIFESTYLE

# IT'S NATIONAL DONUT DAY 2024—HERE'S WHAT YOU NEED TO MAKE TASTY HOMEMADE DONUTS

Kick off the summer with National Donut Day



Written by [Kaleb A. Brown](#), News Staff Writer who ties events you care about to products you need.  
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Donuts (or “doughnuts,” if you’re so inclined) are one of the most popular treats out there. Maybe it’s because of how simple they are. Maybe it’s because of how customizable they are. Either way, we can’t get enough of them, and if you can’t, either you’re in luck because National Donut Day is here (the first one, at least, but more on that later). Whether you prefer your pastries with cream filling, sprinkles, chunks of chocolate or fruit, there's a donut out there for you.

Many donut chains and stores around the country are offering offer **tasty deals and freebies** to celebrate the occasion. If you’re looking to make delicious donuts right at home, you’ve come to the right place. We’re here to walk you through all the tools and gadgets you need to bake the best donuts.

## How to make donuts at home

There are a variety of ways to make donuts at home—if you have the right tools. One can try deep frying, air frying, or baking, to name a few methods. Whichever way you decide, here are all the gadgets you'll need to make the tastiest homemade donuts.

### 1. A stand mixer

Considering that elsewhere the “donut” is commonly spelled “doughnut,” it should be obvious that this pastry is nothing without its signature dough. Many mix the dough by hand, but if you're looking to speed up the process, we recommend using a stand mixer. We love the KitchenAid Artisan 5-Quart Stand Mixer and found it to be the **best classic mixer** out of all the ones we tested. It's durable, quiet and is compatible with many attachments that cover a variety of kitchen needs like a meat grinder and a pasta press. Conveniently, it even comes with a dough hook.



## KitchenAid KSM150PSE Artisan Tilt-Head Stand Mixer

\$350.00

This stand mixer is a classic for a reason.

**BUY NOW (8% off)**

Save \$30 at Amazon

## 2. Cookie cutters

The classic "ring" donut is one of the most popular shapes. If you're a fan of donut holes, you can fry the leftover dough for even more treats. If you don't have a dedicated donut hole cutter, you can use a circular cookie cutter to make the holes. Based on our research, we found the cookie cutters sold by YXCLIFE to be the **best ones you can buy online**. Reviewers love that they're easy to clean and they enjoy the year-round usability owing to the basic geometric shapes in the set.



### Mini Metal Cookie Cutters Set

\$10.00

These cookie cutters are easy to use, clean, and can be used year-round

**BUY NOW**

at Amazon

## 3. A Dutch oven

Donuts are typically made with fried batter and there are several ways to achieve this. One way is to cook them over the stove. While you can fry a donut in pretty much anything that holds oil, a Dutch oven is one of the safer options due to its tall sides. It's easy to use a tong to grab a donut out of the oil while not putting yourself at risk for oil burns. The **best Dutch oven we've tested** is the Made In Dutch Oven. It has comfortable handles boasts consistently great cooking results and, most importantly, it's affordable.



### Round Enameled Cast Iron Dutch Oven

\$199.00

This is our favorite Dutch oven we've tested.

**BUY NOW**

at Made In

## 4. A thermometer

If you're frying your donut on the stove, bakers recommend using a candy **thermometer** to regulate the temperature of your oil. This ensures that your dessert doesn't end up overcooked. Taylor Precision Products sells a highly rated, programmable thermometer that comes with a clip, ensuring it stays affixed to the pot you're frying your donuts in. Reviewers love it for its ease of use.



### Taylor Programmable Digital Candy and Deep Fry Thermometer

\$15.00

Bakers recommend using a candy thermometer to prevent burning.

**BUY NOW (46% off)**

Save \$13 at Amazon

For smaller pans, we recommend using the Easy-Read Candy Thermometer from Williams-Sonoma as its smaller size works better with smaller containers.



### Williams Sonoma Easy-Read Candy Thermometer

\$22.00

Use this for smaller pans.

**BUY NOW**  
at Williams Sonoma

## 5. A deep fryer

Probably the most popular way to fry your donuts is with a deep fryer. It's safer than deep frying on a stovetop and it's easy to regulate oil temperatures without the use of an external thermometer. After extensive testing of various deep fryers, we found that Breville's smart fryer is **the best**. Its LCD screen and automatic settings make it the most convenient fryer bar none. It also displays accurate temperatures and fries excellently.



### Breville Smart Fryer BDF500XL

\$180.00

This deep fryer is convenient and fries food to perfection.

**BUY NOW**  
at Amazon

## 6. An air fryer

Looking for a healthier alternative to deep frying? Thanks to the **power of convection**, an air fryer can help with that. With an air fryer, you can still make crispy, delicious donuts without the oils that fuel other frying methods. We found the Ninja Speedi to be the **best air fryer** thanks to its huge cooking capacity and ease of use. It quickly will fry your donuts to crispy perfection.



### Ninja SF301 Speedi Rapid Cooker & Air Fryer

\$200.00

An air fryer is perfect for cooking sweet treats, without the frying oils.

**BUY NOW (-48% off)**  
at Amazon

## 7. A donut pan

Cake donuts, as their name implies, are a type of donut with a texture more akin to cake. This results in them being denser and less airy than traditional donuts. You can easily make this type of donut by baking them in the oven using a pan. Wilton's Non-Stick 6-Cavity Donut Baking Pans will get the job done. The donut cavities are large and the pans themselves are dishwasher safe, making for an easy cleanup when you're done.



### Wilton Non-Stick 6-Cavity Donut Baking Pans

\$15.00

A donut baking pan will help you shape donuts with ease.

**BUY NOW (29% off)**  
Save \$6 at Amazon

## 8. A mini donut maker

The only thing better than a donut is a miniature donut. Fortunately, they can be made from the comfort of your kitchen in as little as five minutes. **We tested several of Dash's mini appliances**, including their Mini Donut Maker, which makes seven adorable mini donuts. Both recipes that were tried came out "simple and delicious."



### DASH Mini Donut Maker Machine

\$20.00

This should come with a warning because your mini donuts may be too cute to eat.

**BUY NOW (9% off)**

Save \$2 at Amazon

## 9. Mason jars

Donuts can be filled with a variety of fillings to make them even more delicious. Some filling options include using fruit jellies and jams. It can be stored in mason jars until it's ready to be piped into the donut. The 32-ounce mason jars by Ball have thousands of positive ratings on Amazon. Buyers love them for their airtight seals that will keep your food fresh for extended periods of time.



### Ball Regular Mouth 32-Ounces Mason Jar

\$12.00

Make jam with a mason jar.

**BUY NOW**

at Amazon

## 10. A pastry piping kit

Whether you're going for cream or jam, if you're looking to stuff your donut with filling, using a pastry piper will make your job a lot easier. A piping kit, such as the one sold by Plateau Elk, allows you to fill a bag with your filling and squeeze it into a small hole in your donut. With this method, you don't have to worry about messes. Reviewers of the Plateau Elk piping kit love it for its ease of use and sturdiness.



### Piping Bags and Tips Set

\$7.00

Fill up your donuts

**BUY NOW (30% off)**

Save \$3 at Amazon

## When is National Donut Day 2024?

Believe it or not, there are two National Donut Days (or 'National Doughnut Day'). The first is observed on the first Friday of June, which falls on **June 7th** this year. The second is observed on **November 5th**. Whichever day it is, you can expect plenty of donut freebies and deals.

## What is National Donut Day?

National Donut Day is a celebration of donuts, one of the most popular treats out there. There are many deals from donut brands across the country to snag for the occasion. Plus, it's the perfect excuse to make your own.

Both dates of National Donut Day **likely trace their origins back to World War I** in which more than 250 Salvation Army volunteers fried donuts in helmets and provided them to the soldiers stationed in France. In 1938, the Salvation Army created the June holiday to raise awareness of their efforts. The origins of the November iteration are murkier, but Mental Floss writer Jake Rossen imagines that it's close enough to Veterans Day that it's meant to commemorate the same event as the June version.

## Where do donuts come from?

**Donuts**, or at least fried dough, can be found in the archaeological record of many people across the globe. The donut as we know it today, though, is commonly traced back to the Dutch treat known as olykoeks or "oil cakes." Records trace **olykoeks** to as early as the mid-19th century. They were made by frying balls of cake dough in pork fat until they were golden brown. As the center of the ball didn't cook as evenly, they were often filled with things that didn't need to be cooked such as nuts.

It's said that Elizabeth Gregory, the mother of New England ship captain Hanson Gregory, came up with the intuitive name "doughnut" while preparing the pastry for her son. Captain Gregory himself is often cited as coming up with the distinctive hole shape. A variety of reasons are given – some say it was to skimp out on recipes, others say it was easier to digest. One fanciful rumor is that he created the hole by skewering a donut on the spoke of the ship's wheel when he needed both hands on it. Sadly, this was debunked by Captain Gregory himself.

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