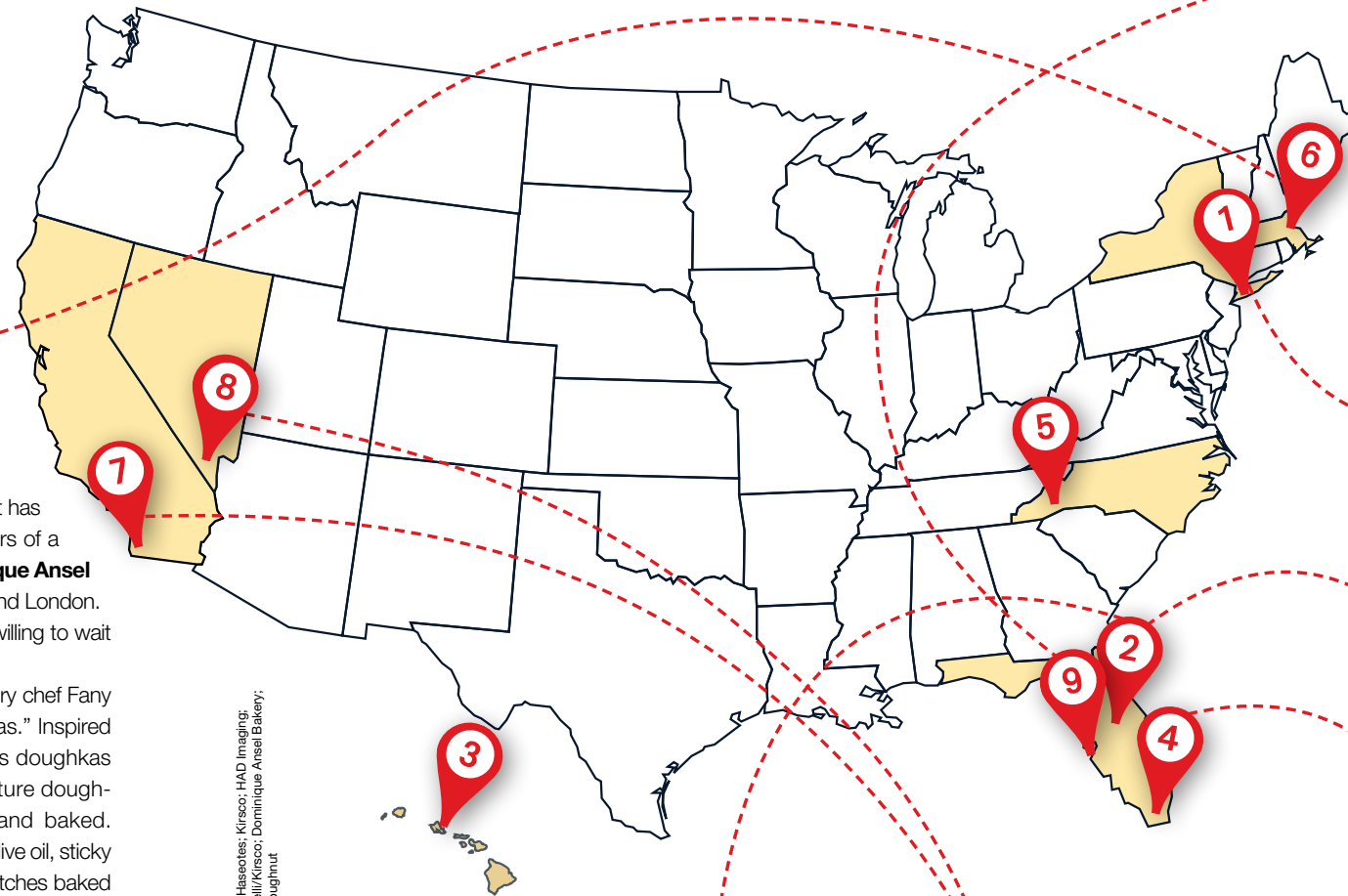


Nuts for Dough

WARNING:
THERE MAY BE HOLES IN THIS STORY.

BY REBECA PICCARDO



Alexandra Haseotes; Kirsco; HAD Imaging; Maria Faneli/Kirsco; Dominique Ansel Bakery; Voodoo Doughnut



There's a certain nostalgia about eating a doughnut: With just one bite, you're suddenly a kid again, holding a warm, puffy ring of dough in your hands. It was a similar feeling of comfort and familiarity that made this sweet confection an American food staple. Originally introduced to the U.S. by Dutch settlers as *olykoeks* (oil cakes), the fried dough changed in shape and ingredients as different families crafted their own recipes and variations. The doughnut craze truly began after World War I, when Salvation Army volunteers served the scrumptious pastry to soldiers in the trenches. When the war was over and the soldiers returned home, the love for them stuck.

Nowadays, doughnuts are everywhere, with massive chains selling them by the dozen on every other street corner. But America's favorite treat is evolving once again, as innovative bakers across the country elevate this unassuming fried dough into a culinary delicacy. These gourmet doughnuts, handmade in small batches with fresh ingredients in new, ingenious flavors, are as far removed from a box of Krispy Kreme as a Belgian saison is from a bottle of Bud. So keep an eye out for these local bakeries making weird-yet-wonderful creations — all within an hour drive of Interval resort vacation areas.

NEW FORMS, NEW FLAVORS

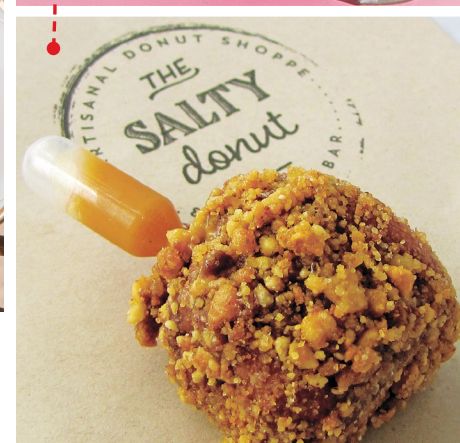
There are only a few places in the world where you can get your hands on a "cronut," the mythical croissant-doughnut hybrid invented by French pastry chef Dominique Ansel in his SoHo bakery in **New York City** 1. It takes three days to make, using laminated dough fried in grapeseed oil, filled with cream,

rolled in sugar, and glazed on top. The end product has a traditional ring shape with the flaky, delicate layers of a croissant. The official cronut is only sold at **Dominique Ansel Bakery** locations in NYC, Los Angeles, Tokyo, and London. They're about \$6 each — you just have to be willing to wait in line for them!

Also in New York City, **Dough** owner and pastry chef Fany Gerson created her own food mashup: "doughkas." Inspired by her Mexican and Jewish heritage, Gerson's doughkas are babka loaves made from the bakery's signature doughnut dough that is then rolled, cut, braided, and baked. Flavors include Mexican chocolate, lemon and olive oil, sticky banana, and apple cinnamon. There are limited batches baked daily in Dough's Flatiron District location, but you can reserve an order by calling a day in advance.

Portland-based **Voodoo Doughnut** opened its first East Coast shop at Universal **Orlando** 2 this spring. Of its offbeat, eclectic menu, the fried dough bearing the business namesake is also one of its most interesting offerings: a voodoo doll stuffed with raspberry jelly, topped with chocolate frosting, and, for (edible) authenticity, stuck with a pretzel stake in place of a pin. They also roll blunts, but don't expect to indulge in any cannabis here: This maple blazer blunt doughnut is dusted in cinnamon sugar, and the top is dipped in maple frosting and red sprinkles. In addition to the 50 flavors of yeast, cake, and vegan options listed on the menu, the shop's "doughnut artists" can create unique, custom creations for special occasions, upon request.

The doughnut of choice in **Hawaii** 3 is the *malasada*, which was brought over to the islands by early Portuguese settlers. And **Leonard's Bakery** in Oahu has been making



them since 1953. These are egg-size balls of deep-fried yeast dough, coated in granulated sugar or cinnamon, and filled with custard, chocolate, or *haupia* (a Hawaiian coconut pudding). For a different take on the fried dough with distinct Hawaiian flair, head over to **Kamehameha Bakery** to try their *poi* (mashed taro root) glazed doughnuts.

BOOZY CONFECTIONS

From its humble beginnings as a pop-up food truck, **The Salty Donut** has had crowds flocking over to Miami's **4** Wynwood neighborhood for a taste of their unique spin on dough (the bakery's cannoli doughnut won the Cooking Channel's *Sugar Showdown* in 2016). One of the reasons this artisanal doughnut shop, now a brick-and-mortar business set to open a second location in South Miami this summer, continues to sell out almost daily: their alcohol-charged treats. Spiked doughnut holes with a rotating shot of liquor reductions served in a pipette, peach brioche drizzled with bourbon, limited-edition batches with rosé- and prosecco-flavored jelly — the list goes on. The Salty Donut creates new flavors often, but one of their year-round fixtures, the maple-bacon doughnut, is made with a dark, porter-style beer reduction from nearby J. Wakefield Brewing. The porter drizzle adds a sweet and smoky taste to the bacon's flavor. Try one — you won't be sorry.

Over in North Carolina's Blue Ridge Mountains, it appears that Asheville's **5** burgeoning beer culture has spilled over into the pastries. **Vortex Doughnuts** uses local brews to flavor the caramel sauce in their "rotating tap" signature doughnut, topped with peanuts, pretzels, and beer-malt crumble. On the other side of town, **Hole Doughnuts** experiments with booze-infused glazes for seasonal flavors such as bourbon, rum, brandy, wine, Champagne, and eggnog. Their doughnuts are made-to-order, served fresh out of the fryer.



NO SWEET TOOTH? NO PROBLEM

The fact that stars such as Adele and John Mayer frequent **Blackbird Doughnuts** whenever they perform in Boston **6** is reason enough to stop by. But here's another: the everything bagel doughnut, filled with whipped cream cheese and topped with toasted garlic, onion, sesame, and poppy seeds. This South End bakery is constantly coming up with interesting flavor combinations and trying out savory ingredients such as Buffalo sauce, blue cheese, chips and dip, and pepperoni.

Another Boston shop, **Union Square Donuts**, received rave reviews for creating the "chicken n donuts" pastry to celebrate last year's National Doughnut Day. The treat — brioche dough with a mirror-smooth maple glaze, topped with fried chicken skin — pays a tasty homage to chicken and waffles. Another flavor they've incorporated into their doughy delights: curry spice. The seasonal coconut masala flavor is glazed with yellow curry and sprinkled with shredded coconut.

This trend isn't confined to New England, though. Over on the West Coast, **Donut Bar** in San Diego **7** and downtown Las Vegas **8** offers a doughnut rendition of a grilled cheese sandwich. Picture this: Two cinnamon sugar doughnuts with the ends cut off, doused in butter, and then toasted on a griddle with American and Havarti cheese. The dough and cheese are perfectly proportioned, and the sweetness of the cinnamon and sugar complements the melted cheeses — with an added kick from the spicy sauce it's served with. You can eat it whole or sandwich style, sliced in half.

VEGAN GOODIES

Finding a delicious, eggless, dairy-free doughnut is not such a far-fetched idea — especially if you're visiting the Orlando area. **Valkyrie Donuts**, located next to the University of Central Florida, offers vegan-friendly varieties of their cakey squares that are two to three times the size of a regular doughnut. You even have the option to turn yours into an ice cream sandwich using Irie Cream, a vegan ice cream made locally by DaJen Eats.

Orlando-based baker Liz Doerr may not have her own food truck or storefront, but her **Orlandough** craft doughnuts are all over town. You can find her handmade, small-batch sweets at the weekly College Park Farmers Market, Orlando Brewing's monthly beer pairings, and other pop-up events announced on Orlandough's Instagram and Facebook accounts. Doerr also takes private orders and offers customers different types of dough — from buttery brioche to gluten-free baked vegan.

FUN-SIZE AND CUSTOMIZED

In Florida's Tampa Bay **9** area, the **Mini Doughnut Factory** is the authority on bite-size indulgences. Their doughnut rings are approximately one-third the size of a regular doughnut — and come in 16 different flavors. You can order a pack, get them blended in a milkshake, or served in a vanilla bean sundae.

The shop also offers the opportunity to create your own miniature doughnut. There are four types of dough, 14 icings, 19 toppings, and seven drizzles to choose from. Chocolate-bacon-Sriracha? Vanilla-mint-esspresso? It's totally up to you. ■

intervalworld.com



Walt Disney World
**INCREDIBLE
SUMMER**

**Bolder, bigger and better than ever.
In all four Theme Parks!**

Don't miss your chance to interact with Mr. Incredible, Frozone and (for the first time ever) Edna Mode. Celebrate the astounding feats of nature during the 20th anniversary of *Disney's Animal Kingdom* Theme Park. Then get your groove on with Star-Lord, Gamora and an alien band. And become a toy and play bigger than ever before in the all-new *Toy Story Land*!

For Disney tickets, reservations and information, visit intervalworld.com or call 1-800-INTERVAL.

©Disney/Pixar Slinky® Dog is a registered trademark of Poof-Slinky, Inc. and is used with permission. Jenga® Pokonobe Associates. All Rights Reserved. Tinkertoy® is a registered trademark of Hasbro, Inc. Used with permission. ©Hasbro, Inc. All Rights Reserved. ©Disney WDW-18-147110

Maria Fanelli/Kresco