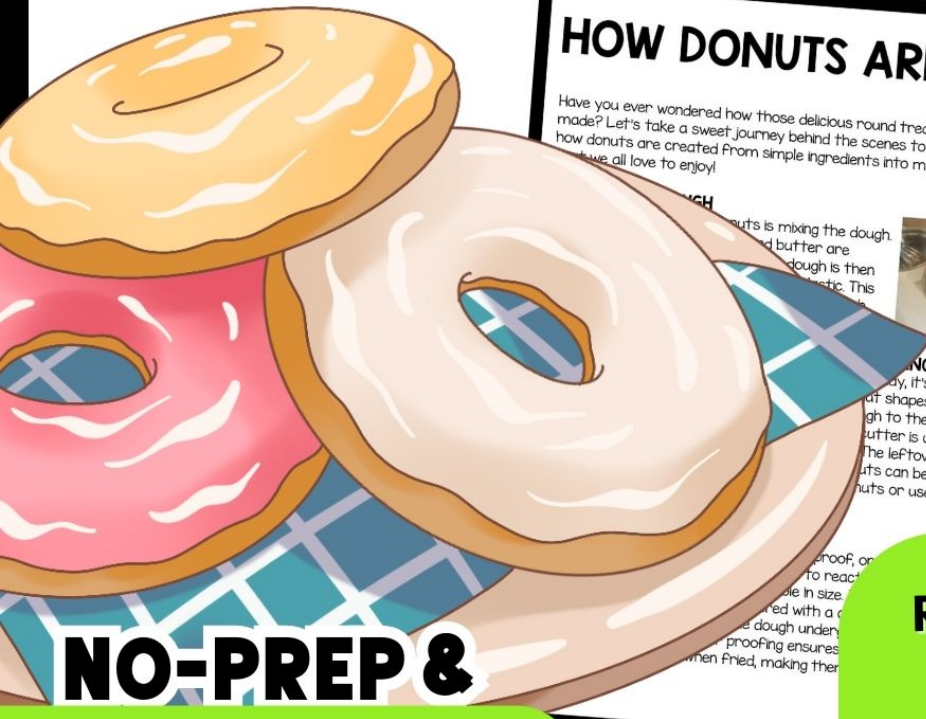


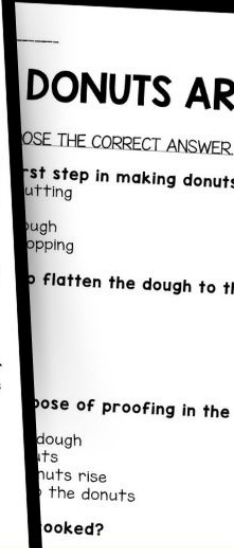
National Donut Day

HOW THEY MADE?

READING COMPREHENSION



**NO-PREP &
EDITABLE**



**READING COMPREHENSION
MCQ'S
QUESTIONS
ANSWER KEY**

READING PASSAGES WITH TEXT DEPENDENT QUESTIONS

HOW DONUTS ARE MADE

Have you ever wondered how those delicious round treats called donuts are made? Let's take a sweet journey behind the scenes to discover the magic of how donuts are created From simple ingredients into mouthwatering delights that we all love to enjoy!

MIXING THE DOUGH

The first step in making donuts is mixing the dough. Flour, sugar, yeast, milk, eggs, and butter are combined in a large mixing bowl. The dough is then kneaded until it becomes smooth and elastic. This process helps to develop the gluten in the dough, giving it structure and texture.



ROLLING AND CUTTING

Once the dough is ready, it's time to roll it out and cut it into donut shapes. A rolling pin is used to flatten the dough to the desired thickness, and then a donut cutter is used to cut out the classic ring shape. The leftover dough from the center of the donuts can be rolled and cut again to make more donuts or used to make donut



holes.

PROOFING:

Once the donuts are cut out, they need to proof, or rise, before frying. This crucial step allows the yeast in the dough to react and produce carbon dioxide, causing the donuts to puff up and double in size. To facilitate proofing, the donuts are placed on trays and covered with a clean towel to retain warmth and moisture. During this time, the dough undergoes a transformation, becoming light and airy. Proper proofing ensures that the donuts will have a soft and fluffy texture when fried, making them irresistible to bite into.

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FRYING

Once the donuts have proofed, it's time to fry them. A deep fryer filled with hot oil is used to fry the donuts until they are golden brown and crispy on the outside and soft and fluffy on the inside. The donuts are carefully flipped halfway through cooking to ensure even browning.

GLAZING AND TOPPING

After frying, the donuts are removed from the oil and drained on paper towels to remove excess oil. Then comes the fun part – glazing and topping! Donuts can be dipped in a variety of glazes, such as chocolate, vanilla, or strawberry. They can also be topped with sprinkles, nuts, or even bacon for a unique twist.



COOLING AND ENJOYING

Once glazed and topped, the donuts are left to cool slightly before they're ready to be enjoyed. Whether you like your donuts warm and gooey or cooled to perfection, there's nothing quite like biting into a freshly made donut and savoring its sweet, fluffy goodness.

CONCLUSION

From mixing the dough to frying, glazing, and topping, making donuts is a labor of love that results in a delightful treat enjoyed by people of all ages. So, the next time you bite into a delicious donut, take a moment to appreciate the journey it took to make its way onto your plate!

READING COMPREHENSION

**COLORED & B/W
VERSIONS INCLUDED**

Name_____

Date_____

HOW DONUTS ARE MADE

DIRECTIONS CHOOSE THE CORRECT ANSWER.

1. What is the first step in making donuts?

- a) Rolling and cutting
- b) Proofing
- c) Mixing the dough
- d) Glazing and topping

2. What is used to flatten the dough to the desired thickness?

- a) Donut cutter
- b) Deep Fryer
- c) Rolling pin
- d) Paper towels

3. What is the purpose of proofing in the donut-making process?

- a) To Flatten the dough
- b) To fry the donuts
- c) To make the donuts rise
- d) To glaze and top the donuts

4. How are donuts cooked?

- a) Baked in an oven
- b) Boiled in water
- c) Grilled on a barbecue
- d) Fried in hot oil

5. What step follows frying in the donut-making process?

- a) Glazing and topping
- b) Proofing
- c) Mixing the dough
- d) Rolling and cutting

6. What are donuts drained on after excess oil?

- a) Baking sheets
- b) Wax paper
- c) Paper towels
- d) Cooling racks

7. What is the purpose of glazing and topping?

- a) To make them crispy
- b) To make them salty
- c) To add Flavor and decoration
- d) To make them chewy

8. What is mentioned as a topping option?

- a) Lettuce
- b) Chocolate
- c) Tomato
- d) Cucumber

9. How are donuts cooled after glazing and topping?

- a) By putting them in the Freezer
- b) By leaving them in the hot oil
- c) By placing them on a cooling rack
- d) By dunking them in cold water

10. What is the main theme of the passage?

- a) How to make pancakes
- b) How to make burgers
- c) How to make donuts
- d) How to make salads

SHORT ANSWER QUESTIONS

1. What is the purpose of proofing?
2. What step follows Frying in the donut-making process?
3. How are donuts cooled after frying?
4. What is used to Flatten the dough to the desired thickness?
5. What is the First step in making donuts?

ANSWER KEY

MCQS

1. c) Mixing the dough
2. c) Rolling pin
3. c) To make the donuts rise
4. d) Fried in hot oil
5. a) Glazing and topping
6. c) Paper towels
7. c) To add Flavor and decoration
8. b) Chocolate
9. c) By placing them on a cooling rack
10. c) How to make donuts

SHORT-ANSWER QUESTIONS

1. To make the donuts rise.
2. Glazing and topping.
3. By placing them on a cooling rack.
4. Rolling pin.
5. Mixing the dough.

ANSWER KEY
INCLUDED

10 - MCQ'S & 5
QUESTIONS

READY TO PRINT

NO-PREP !

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EASY EDITING

EDITABLE

***FONTS ARE EMBEDDED FOR CONVENIENCE**

