From: 65.32.200.101 (you)
To: **65.32.236.240** (ISP nameserver)

Please lookup "en.wikipedia.org".

From: 65.32.236.240 (ISP nameserver)
To: **198.41.0.4** (root nameserver)

Please lookup "en.wikipedia.org".

From: 198.41.0.4 (ISP nameserver)
To: **65.32.236.240** (ISP nameserver)

I don't know the address of "en.wikipedia.org"

Go ask 192.5.6.30 (.org nameserver)

From: 65.32.236.240 (ISP nameserver)
To: **192.5.6.30** (.org nameserver)

Please lookup "en.wikipedia.org".

From: 192.5.6.30 (.org nameserver)
To: **65.32.236.240** (ISP nameserver)

I don't know the address of
"en.wikipedia.org"

Go ask 208.80.152.2 (wikipedia.org)

From: 65.32.236.240 (ISP nameserver)
To: **208.80.152.2** (wikipedia.org)

Please lookup "en.wikipedia.org".

From: 208.80.152.2 (wikipedia.org)
To: **65.32.236.240** (ISP nameserver)

The address of "en.wikipedia.org" is 208.80.152.2

(Note that the IP address of en.wikipedia.org is the same as the IP address for wikipedia.org)

From: 65.32.236.240 (ISP nameserver)
To: **65.32.200.101** (you)

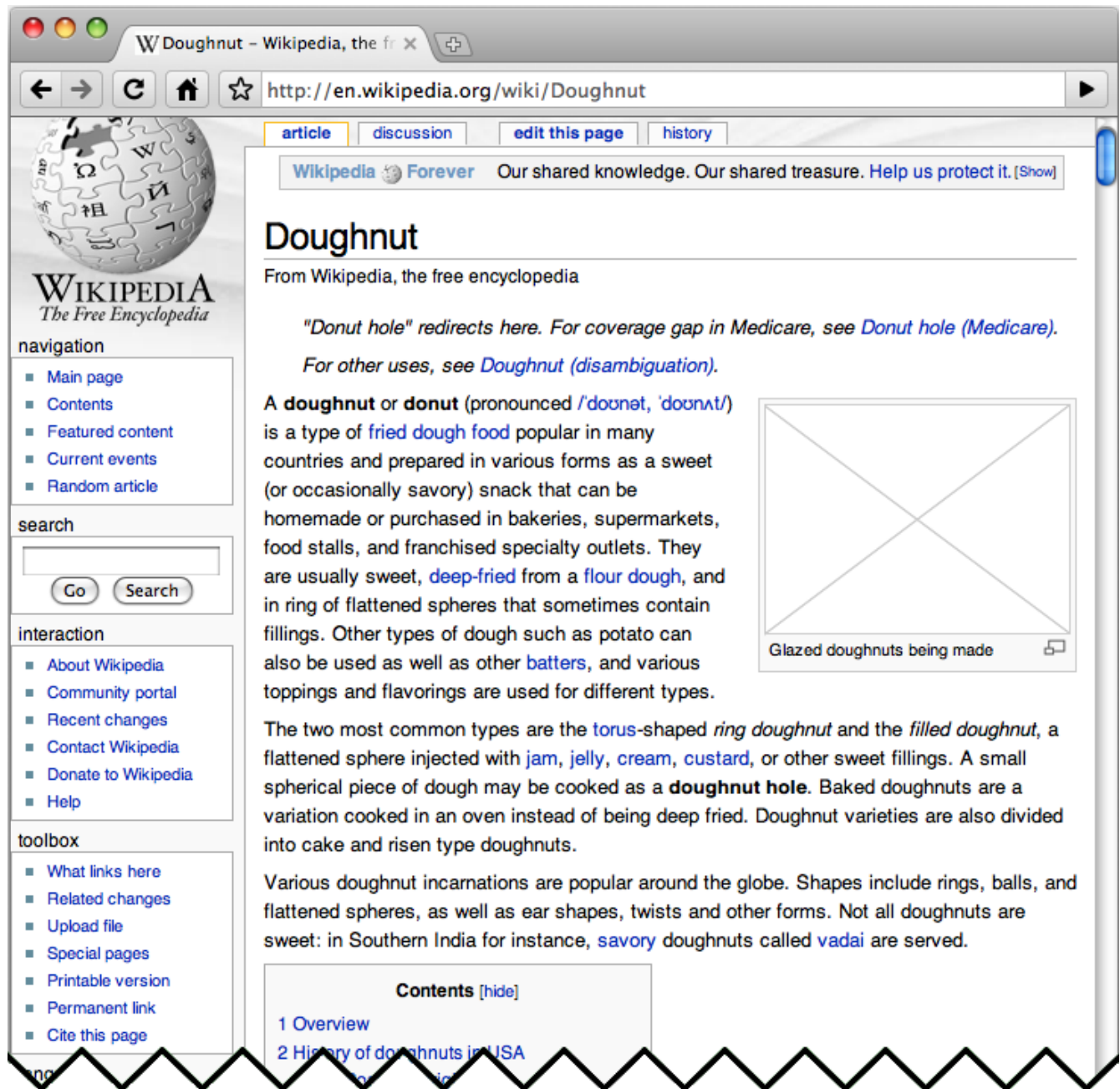The address of "en.wikipedia.org" is 208.80.152.2

From: 65.32.200.101 (you)
To: **208.80.152.2** (en.wikipedia.org)

Please show me "wiki/Doughnut".

From: 208.80.152.2 (en.wikipedia.org)
To: 65.32.200.101 (you)

PART I

Glazed doughnuts being made

PART II

Unsolved material may be challenged or removed. (February 2009)

Doughnuts are formed by joining the ends of a long, skinny piece of dough into a ring or by using a doughnut cutter, which simultaneously cuts the outside and inside shape, leaving a doughnut-shaped piece of dough and a doughnut hole from dough removed from the center. This smaller piece of dough can be cooked or re-added to the batch to make more doughnuts. A disk-shaped doughnut can also be stretched and pinched into a torus until the center breaks to form a hole. Alternatively, a doughnut depositor can be used to place a circle of liquid dough (batter) directly into the fryer. Doughnuts can be made

Pumpkin doughnuts being deep fried in a pan

from a yeast-based dough for raised doughnuts or a special type of cake batter. Yeast-raised doughnuts contain about 25% oil by weight, whereas cake doughnuts' oil content is around 20%, but they have extra fat included in the batter before frying. Cake doughnuts are fried for about 90 seconds at approximately 190 °C to 198 °C, turning once. Yeast-raised doughnuts absorb more oil because they take longer to fry, about 150 seconds, at 182 °C to 190 °C. Cake doughnuts typically weigh between 24 g and 28 g, whereas yeast-raised doughnuts average 38 g and are generally larger when finished. So you need to estimate how much the doughnut will rise.[citation needed]

After being fried, ring doughnuts are often topped with a glaze (icing) or a powder such as cinnamon or sugar. Styles such as fritters and jam doughnuts may be glazed and/or injected with jam or custard.

As well as being fried, doughnuts can be completely baked in an oven(so they are not so fatty.) .[1] These have a slightly different texture from the fried variety with a somewhat different taste due to the lack of absorbed oil—and so have a lower fat content. The fried version may sometimes be called "fried cakes".

There are many other specialized doughnut shapes such as old-fashioneds, bars or Long Johns (a rectangular shape), or with the dough twisted around itself before cooking. In the north US there are some states usually referred to as a Doughnut hole where

www.cse4k12.org/internet/how-internet-works.html

PART III

6. ^ "etimonline.com Online Etymology Dictionary ⬀".
7. ^ "Peck's Bad Boy ⬀". Retrieved 2009-05-18.
8. ^ http://www.donutking.com/dk/menu/showdetail.asp?id=7&t=Classic+Jam+Donut ⬀
9. ^ A hot piece of history ⬀ from theage.com.au
10. ^ http://www.betterhealth.vic.gov.au/bhcv2/bhcarticles.nsf/pages/Microwave_ovens_safety_issues? open ⬀
11. ^ Sutomo, Budi. *Sukses Wirausaha Jajan Favorit* ⬀. Niaga Swadaya. p. 48. ISBN 9789791477055.
12. ^ Rose, Peter G. (1989). *The sensible cook: Dutch foodways in the Old and the New World*. Syracuse UP. pp. 121-122. ISBN 9780815602415.
13. ^ Nederlands Centrum voor Volkscultuur, Federatie voor Volkskunde in Vlaanderen (2005). *Traditie, Volume 11*. Nederlands Centrum voor Volkscultuur. pp. 29-32.
14. ^ Pyenson, Luke (2007-10-10). "A Match Made In October ⬀". Retrieved 2009-09-26.
15. ^ http://www.highbeam.com/doc/1P1-79129699.html ⬀
16. ^ http://www.news.com.au/story/0,23599,22873599-2,00.html ⬀ World's largest D'oh Nut
17. ^ The unofficial national sugary snack ⬀
18. ^ "Canada's holey icon: Our eyes glaze over ⬀". Boston Globe. 12-04-2008. Retrieved 06-03-2009.

References   [edit]

- Jones, Charlotte Foltz (1991). *Mistakes That Worked*. Doubleday. ISBN 0-385-26246-9. – Origins of the doughnut hole
- Rosana G Moreira et al., *Deep Fat Frying: Fundamentals and Applications*. ISBN 0-8342-1321-4.
- Edge, John T. (2006). *Donuts: An American Passion*. Putnam. ISBN 0-399-15358-6.

External links   [edit]

- *TimeOut NY* article on New York's versions of international doughnuts ⬀

Categories: Breakfast foods | Doughnuts | Snack foods | Canadian cuisine | American cuisine | American desserts