

## DOUGHNUTS AND METHOD FOR PRODUCING SAME

### **ABSTRACT**

It is to provide, in the production of doughnuts, doughnuts of reduced oil absorption, and being excellent in palatability in terms of eating quality and texture, by reducing oil absorption when frying in oil, maintaining original taste and flavor of doughnuts, and conferring soft and chewy texture. To attain the object, doughnuts of reduced oil absorption and conferred with chewy texture, wherein a starch and/or modified starch which gelatinization onset temperature is 30°C or higher and 63°C or lower is contained at 5 parts by weight or more and 90 parts by weight or less with respect to a total of 100 parts by weight of wheat flour and starch in doughnuts comprising wheat flour and starch, are produced.

[No Suitable Figure]