



**A Hole in one**

**AMAZING DONUTS, 3772 BATHURST ST., \$1**  
This sprinkle-covered riot of colour looks fun from afar, but there's a problem: the hole in the middle isn't the only one, there's a big air bubble in the dough. As for the taste? "It's good for kids."

**B WINNER: PHAT ELVIS**

**GLORY HOLE, 1596 QUEEN ST. W., \$4.50**  
With bacon, peanut butter glaze, marshmallow and banana chips, Glory Hole's handmade Elvis with Marshmallow is a big doughnut. Thuet expects it to be sickly sweet, but says, "It's not sweet at all, its very peanuty." The perfectly made doughnut beneath the extravagant topping seals the deal. "I give this first place because it's so original," says Thuet.

**C Glazed and confused**

**PAULETTE'S ORIGINAL DONUTS AND CHICKEN, 913 QUEEN ST. E., \$2.75**  
Paulette's mojito-flavoured doughnut has a lime glaze with fresh mint drizzle. But clearly Thuet prefers his mojitos in a glass. "There's only a hint of mint, but very, very strong lemon," he says, noting that the doughnut seems hard. "Maybe they have better flavours."

**D Dignified doughnuts**

**PANGAEA, 1221 BAY ST., \$8**  
Stuffed with ricotta, rolled in sugar with an orange-cardamom shake and poached orange on the side, this is a doughnut for grown-ups. "It's a great beignet because it's nice and fluffy and there's lots of filling inside, but it's not sickly sweet."

**E Small but perfectly formed**

**LITTLE NICKY'S, 375 QUEEN ST. W., \$2.75 FOR SIX**  
Little Nicky's coffee house sells its mini-doughnuts by the dozen or half dozen, making them in front of you. Thuet likes the spongy fluffiness going on here. It's perfectly sweet, but he would have liked a touch more cinnamon.

**F The classic**

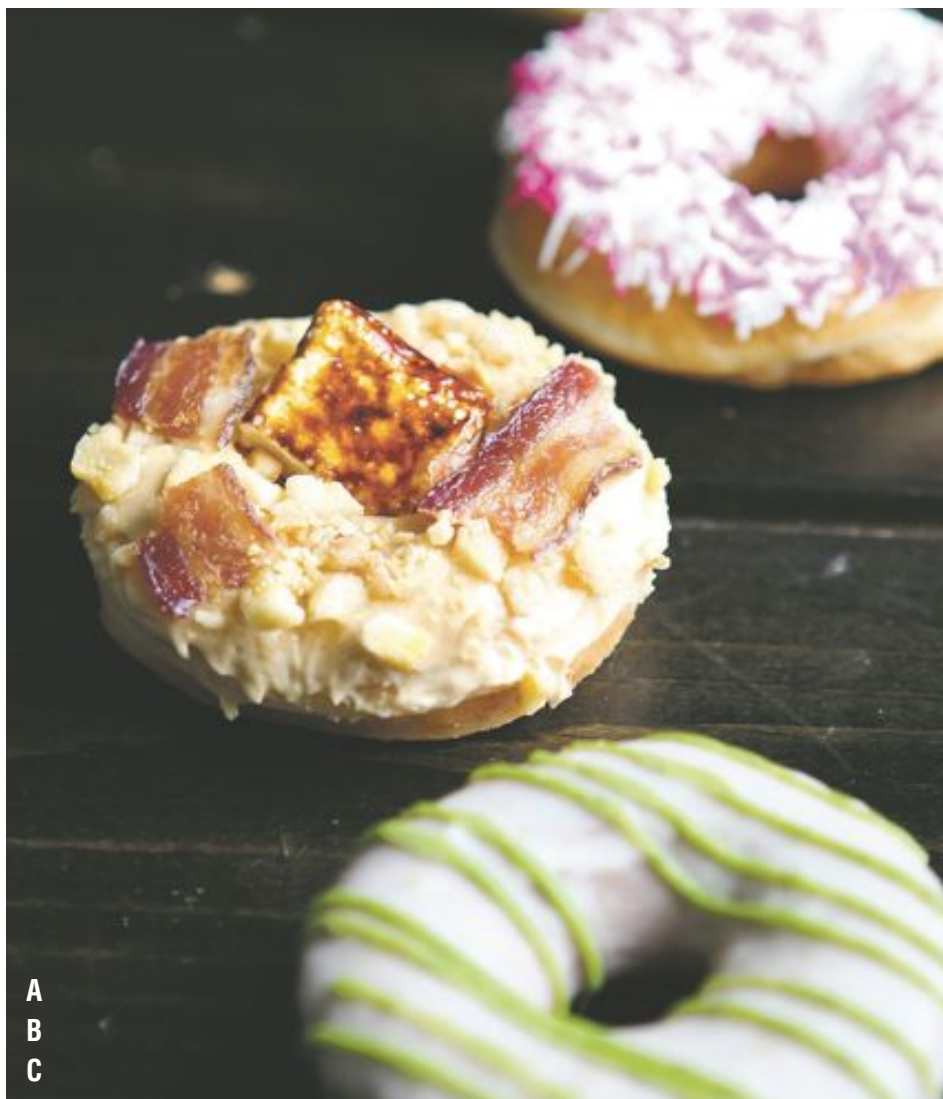
**SMASH, 4261 HWY. 7 E., UNIONVILLE, \$6**  
Smash serves up its mini-doughnut holes dusted with cinnamon sugar. "This is your classic beignet taste," says Thuet, who likes how light and fluffy they are inside. They avoid being over-sugary, too, with Thuet saying of the sweetness, "It's perfect."

**G Simple pleasures**

**UNCLE BETTY'S, 2590 YONGE ST., \$1.25**  
Uncle Betty's makes Dreesen's famous donuts on site every day. It's a simple doughnut but well done, and Thuet likes it, saying, "It's perfect for what it is."

**H D'oh-nuts**

**STACK, 3265 YONGE ST., \$7**  
"The idea of what they want to do is like a poutine. That's a great idea," but the execution lets them down. Thuet speculates the dough didn't rise.



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# The new holey rollers

Toronto's best bakers have given the humble doughnut a makeover, and it has emerged as a gourmet snack. Chef Marc Thuet tells us which of the city's doughnuts hit the sweet spot.



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