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The Quest for Doughnut Glory

a story-based mini unit

Rewards

Come along with Wendell as he uncovers amazing history, facts, and tidbits about doughnuts ... and then help him discover the secret ingredient he's been missing.

What You'll Find Inside

- Three story pages
- Doughnut recipes
- Crossword puzzle activity
- Doughnut code activity

STARRING
MR. WENDELL
TUSKLEY





FREE Doughnut Mini Unit

Get a taste of what Storylark Road has to offer! Come along with Wendell as he uncovers amazing history, facts, and tidbits about doughnuts ... and then help him discover the secret ingredient he's been missing.



What You'll Find Inside

Take your students on a sweet journey through the history of doughnuts! This FREE printable includes story pages, a vocabulary notebook, a crossword puzzle activity, and a secret doughnut recipe. The story pages are written in a journal format, featuring a cartoon character named Mr. Wendell Tuskley, PCE (Pastery Chef Extraordinaire).

FROM THE JOURNAL OF MR. WENDELL TUSKLEY, PCE (PASTERY CHEF EXTRAORDINAIRE)

The Quest for Doughnut Gooey

Today's Date: June 1

Dear Journal,

As a Pastery Chef Extraordinaire (PCE), I have proudly spent my life in a cloud of flour dust, serving cakes and cookies and croissants to countless happy customers.

But today I was humbled. A young customer purchased one of my freshly made doughnuts, took a bite, and said, "This is good."

GOOD? Just "good"? Oh, dear. That remark really stung my heart! After all, I didn't earn my PCE title by making mediocre doughnuts. GOOD simply isn't good enough! Where did I go wrong?

Like a fine soufflé, I must rise to the occasion. I must find the missing ingredient that will take my doughnuts from GOOD to EXTRAORDINAIRE.

Tomorrow I will begin my research into the history of doughnuts. The secret must be buried there—and I will leave no crumbstone unturned until I find it!

- WENDELL TUSKLEY

(P.S., has any ONE OF MYSTERY CHEF EXTRAORDINAIRE EVER SO BAKED?)



VOCABULARY NOTES

EXTRAORDINAIRE
extremely good or impressive

MEDIOCRE
of moderate quality or value; ordinary

CONSUMPTION
the act of using or eating something



That's a Lot of Dough!

Today's Date: June 2

Dear Journal,

The first thing I discovered in my research is that EVERYONE LOVES DOUGHNUTS! This is not a total shock, but look at the numbers: ten billion doughnuts are made in the United States each year. Ten billion! How many doughnuts is that per person?

I make six dozen doughnuts every day in my bakery on Storybook Road, which equals about 216,000 doughnuts a year. I thought that was a lot, but it's only 0.000028% of the country's annual doughnut consumption.

So to quantify the secret ingredient? Should I be making more doughnuts? Hehehe.

- Mr. Tuskley (P.S. is it accurate or juicy? Answer written to you...)

SHOCKING NEWS!!!

Today's Date: June 3

Dear Journal,

During my investigation, I discovered a startling fact: doughnuts didn't always have holes. Well, knock me over with a spatula!

Believe it or not, the first modern doughnut-like pastries were just fried balls of dough. But that meant the centers were soggy and raw, so some bakers stuffed the middles with nuts. Problem almost solved!

Then some brave soul in the 1800s had the brilliant plan to remove the center entirely. And since the hole in the middle creates an even cooking surface, the world said goodbye to uncooked, gooey dough!

So is the hole the secret ingredient? But my doughnuts already have holes! Will I ever find the answer?

- DETECTIVE WENDELL (P.S. Are YOU at home yet? ARE YOU BAKING? IT WAS SOAKY STUFFS WITH NUTS? THAT'S NOT IT! BAKING ISN'T BAKING...)



DIVING INTO HISTORY

Today's Date: June 4

Dear Journal,

The history of doughnuts is richer than my Supreme Chocolate Fudge Lava Cake à la Mode! I just discovered that the first Friday in June is National Doughnut Day!

It all started during World War I when fearless women traveled to France to fry up delicious doughnuts for soldiers on the front lines. These women became known as doughnut ladies and doughnut dollies. They used simple ingredients out in the field: flour, sugar, milk, water, and cooking oil. There was nothing outwardly special about these doughnuts, no fancy toppings or sprinkles—but they were filled with love and the memories of home. They upheld the soldiers and gave them newfound courage. All of that from a simple round treat!

Maybe the perfect doughnut isn't all about colorful toppings or fashionable flavors. Maybe there's more to the secret ingredient than that. I have so much to think about. I can't wait to apply this new knowledge in my bakery tomorrow!

- WENDELL TUSKLEY THE HISTORIAN



HENCEFORTH
from this point on

À LA MODE
served in a special way, such as with ice cream

DOUGHNUT LASSIES
the women who served doughnuts to soldiers on the front lines during World War I

SWEET AND

Dear Journal,

This morning I

But then I

My custom

And I know

My dough

My dough

My dough

My dough

My dough

My dough

My dough

My dough

My dough

My dough

My dough

My dough

WENDELL'S

1. Because the ingredients I used are so basic, the doughnut is a simple treat.
2. In a deep pan, heat oil to 350 degrees.
3. Whisk eggs together in a bowl with oil.
4. Carefully place dough all over or in a 6x6 inch grid. This bag.
5. Because the doughnut is so simple, it is a great treat.
6. Dip the cooked dough in sugar.
7. Enjoy!

