

I'm not robot  reCAPTCHA

Continue

## How long do dunkin donuts munchkins last

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

Fresh from our bakery and to your next event! A Dunkin' catering adviser is ready to help you along any step of the way, if you have any questions please contact the number below.(Delivery may be available for orders over \$200.00 in select locations. Delivery charges may apply.) For questions or concerns please contact - 412-310-8641 - Thank you for choosing Dunkin' Donuts! Dunkin' may have dropped the donuts from its name, but the company continues to deliver -- if not overdeliver -- in the sugary fried dough department. Now, the chain has announced some exciting news that could shake up your breakfast routine: Munchkins just got cheaper.In addition to a series of new donuts for Valentine's Day, Dunkin' is offering 10 munchkins for \$2, according to a report from Brand Eating. So whether you're a fan of glazed, glazed chocolate, blueberry glazed, jelly, powdered sugar, cinnamon or enjoy a variety, you can tuck into a box of munchkins for less than the cost of well... most other breakfast options. Typically, a 25-box of munchkins costs \$5.99, so this is a pretty good deal.If you're more a full-sized donut kind of person, Dunkin' has plenty to offer you this month. You can pop into your local store and get your favorite donut in heart shapes or frosted with pink and white frosting and Valentine's Day sprinkles. Dunkin' also introduced its first ever two-filling donut, which combines cookie dough and brownie batter inside fried dough topped with a crumbly pie topping. They all come with an instant sugar coma, too.But the Valentine's Day donuts and cheap munchkins won't last forever. These deals are expected to end on February 28, so take advantage while you can and maybe grab something for the one you love, too.Sign up here for our daily Thrillist email and subscribe here for our YouTube channel to get your fix of the best in food/drink/fun.Caitlyn Hitt is Daria IRL. Don't take our word for it -- find her on Twitter @nytiacc. Have you been craving Dunkin' Donuts nonstop since the quarantine began? They slowly made their cups of coffee and doughnut holes available for delivery, but if you're the type who loves munchkins more, it's now available on the delivery menu. Available via GrabFood, Dunkin Donut's Pre-Assorted Butternut Bucket includes 40 pieces of premium munchkins for only P349. This bucket includes 10 pieces of the Butternut, 10 pieces of the Choco Butternut, 10 Choco Honey Dipped, and 10 pieces of the Purple Yam Trickles. ADVERTISEMENT - CONTINUE READING BELOW If you want something more budget-friendly, Dunkin' Donuts also has a Pre-Assorted Barkada Bundle (P299) that includes two regular doughnuts each of three classic flavors and three premium flavors of your choice. For P549, you can get this bundle plus four cups of large iced coffee. They even added other Dunkin' Donuts item on the menu, like the Tuna Bunwich (P70) and the Ham & Cheese Bunwich (P70), plus refreshing drinks like the Classic Milk Tea (P120), Okinawa Milk Tea (P120), Taro Milk Tea (P120), and Brown Sugar Pearl Milk (P120). ADVERTISEMENT - CONTINUE READING BELOW You can never go wrong with a fresh doughnut, served straight out of the fryer or still warm with glaze. But sometimes, you've got to plan ahead and pick up a box of doughnuts the day before an event, so your guests (or, let's be real, you) can enjoy these baked goods bright and early! Or maybe you've somehow been left with a box of leftover doughnuts from the office. This is why it's good to know how to keep doughnuts fresh overnight, so you can prevent your favorite doughnuts from getting stale and happily enjoy them even when they're not fresh out the oven. The good news is that storing doughnuts properly is pretty straightforward. You don't have to make space in your fridge for a box. In fact, Jen Greif, pastry chef at Dough in Tampa, Florida, recommends against it. "To best keep doughnuts overnight, wrap them in a napkin and store in a paper bag," she wrote in an email. And unlike bread or croissants, which you should freeze as soon as you know you won't be eating them in a day or two, doughnuts probably shouldn't be frozen. "While you can freeze doughnuts, I would not recommend due to the fact that the icing will melt and become tacky," Greif wrote. "They just won't be the same as fresh!" If your doughnuts have gotten stale, the best way to soften them is to put them in the microwave. Greif recommends nuking them at 15 second intervals. And though it's not a fancy solution, microwaving your doughnut to reheat it or revive it is kind of the industry standard. Even the folks at Krispy Kreme suggest that you reheat their signature original glazed doughnut in the microwave at five-second intervals. "While it's not exactly like having one in our stores," they write, "some say it's pretty close!" (Just keep in mind that if you're reheating a doughnut with jelly inside that the filling will get very hot, and if it's got a glaze or frosting, that'll probably melt a bit.) If you don't have a microwave, or are just feeling like you should accept the stale doughnuts for what they are, you can always use your leftover doughnuts to make doughnut French toast. But if you store them correctly, hopefully you'll be able to enjoy these doughnuts for as long as possible—or until you get your hands on a fresh batch. It's only natural to make sure not a single doughnut goes to waste! Luckily, you can freeze doughnuts for up to two months, giving your glazed treats a nice, long life. Here's everything you need to know about freezing doughnuts, whether they're homemade or from a local doughnut shop.How to Freeze DoughnutsFreezing food is simple. The greatest threat to your doughnuts isn't time or temperature—it's air. When packing these doughy delights, the goal is to get as much air away from them as possible. But of course, we want to do that without damaging the delectable and delicate layer of glaze.Step 1: Gather your materialsFirst, grab the largest freezer bag you have (usually one or two gallons). Then, cut two pieces of wax paper that are slightly smaller than the bag. (This makes sliding the paper in and out of the bag easier.)Step 2: Bag 'em upYou'll want to slide one piece of cut waxed paper into the bag. Next, place doughnuts in a single layer inside the bag on top of the waxed paper. Next, top the doughnuts with the other piece of waxed paper. Push as much as air possible out of the bag and seal the top almost all the way to the edge, leaving about a quarter-inch unsealed.Step 3: Suck out the airThis is the secret to keeping doughnuts fresh! Slide a straw (like these reusable ones) into the unsealed section of the bag. Gently suck the air out of the bag through the straw. This will cause the bag to constrict, pulling the waxed paper around the doughnuts. Seal the bag; lay it flat in your freezer.Can You Freeze Homemade Doughnuts?Absolutely! The best way to freeze doughnuts is unglazed and unglazed, as soon as they cool to room temperature after frying or baking.Once you've finished a batch of homemade doughnuts, set aside the doughnuts you want to serve and follow the steps above to freeze the rest. If you plan to fill your doughnuts with buttercream, wrap it tightly in a freezer bag and seal it.Can You Freeze Krispy Kreme Doughnuts?Yes—and the best way to freeze Krispy Kreme doughnuts is to seal them in an airtight package. You can follow the steps above. Krispy Kreme also has specific directions for reheating their glazed doughnuts: Heat each doughnut in the microwave for exactly eight seconds.How to Thaw DoughnutsFor best results, warm doughnuts in the microwave on 50% power for ten seconds. If they aren't warm enough (doughnuts will vary by size and density), warm for seven-second increments on 50% power until heated through. Do not overheat your doughnut, though, or you'll dry, inedible disks.If you froze unglazed doughnuts, glaze them once they've been reheated. Since doughnuts will need to cool to room temperature before the glaze can set, make sure you don't get them too warm in the microwave. You can make our favorite doughnut glaze in less than five minutes!Our Best Doughnut RecipesApple donuts remind me of family trips to South Dakota. We'd stop at Wall Drug for a dozen or so before camping in the Badlands. Maple glaze was and still is my favorite. Share a batch with friends and family who appreciate a hot, fresh apple cider donut. —Melissa Hansen, Milwaukee, WisconsinWhen I was a little girl, my grandmother took me aside one day and taught me how to make her famous banana beignets. Although we made them during the holidays, they're pretty fantastic any time of the year. —Amy Downing, South Riding, VirginiaOne day, my father got a hankering for doughnuts and asked me to make him some. I ended up trying these. Dad—and everyone else—loved the results. They come out so golden and plump. —Lisa Bates, Dunham, QuebecFor 30 years, I've been using leftover mashed potatoes to make these light and fluffy doughnuts. The recipe was originally created by my neighbor's mother-in-law. The doughnuts are great for breakfast or as a snack anytime. —Marilyn Kleinfall, Elk Grove Village, IllinoisFour ingredients are all you'll need for this sure-bet breakfast treat. Friends and family will never guess that refrigerated buttermilk biscuits are the base for these golden, jelly-filled doughnuts. —Ginny Watson, Broken Arrow, OklahomaTaste of HomeI first tried these tasty treats at my sister's house and thought they were the best I'd ever had. They're easy to make, and the fudge frosting tops them off well. When I make them for friends, the recipe is always requested. —Pat Davis, Beulah, MichiganTaste of HomeThe light coffee flavor in these tasty sugar-glazed doughnuts makes them a perfect start to the morning...on Christmas Day or any day. You'll find that the recipe is a delectable way to use up leftover potatoes. —Pat Siebenaler, Random Lake, WisconsinThere's no need to run to the bakery for delicious jelly doughnuts! These sweet treats are lighter than air. I've been fixing them for 25 years for my husband, our two daughters and their families. They disappear almost as fast as I make them. —Kathy Westendorf, Westgate, IowaThis bear claw pastry recipe is absolutely melt-in-your-mouth delicious! It's impossible to resist the delicate dough, rich almond filling and pretty fanned rod sprinkled with sugar and almonds. I made yummy treats like this when I worked in a bakery years ago. —Aneta Kish, La Crosse, WisconsinThese sweet, square and holeless French doughnuts are known as beignets. New Orleans' traditional breakfast always includes a few of these powdered sugar delicacies. —Beth Dawson, Jackson, LouisianaTaste of HomeHere's a simple recipe to create a colorful and fun breakfast—or snack! For the glaze, use any type of juice you like. —Taste of Home Test KitchenI wanted to make a gluten-free doughnut that tasted so good, the fact that it's gluten-free is beside the point! —Kathryn Conrad, Milwaukee, WisconsinTaste of HomeI always have a few special treats handy when the grandchildren visit. These cake doughnuts are one of their favorite snacks. —Beva Staum, Muscoda, WisconsinJust looking at these plump jelly-filled doughnuts will make your mouth water. There's nothing like them. —Lee Bremson, Kansas City, MissouriTaste of HomeWhat could be more delicious than a warm homemade doughnut? I've been making these tasty treats for my children and grandchildren for many years. —Kay McEwen, Sussex, New BrunswickHere on our 1,250-acre farm, we usually have a quick breakfast on the go. So I often keep a batch of these light and moist doughnuts on hand. They disappear quickly because no one can eat just one! —Suzanne Christensen, Defiance, IowaTaste of HomeThese finger-licking good delicacies are so light and luscious, my family has always called them "angel food doughnuts." They're lovely at Christmas with a dusting of confectioners' sugar. —Darlene Brenden, Salem, OregonTaste of HomeWhile these delicious bite-size treats are ready in minutes, they'll disappear in a flash. And don't relegate the deep-fried goodness to the breakfast nook—I've never had anyone turn these down no matter the time of day. —Chelsea Turner, Lake Elsinore, CA

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018

10/10/2018