

Don't forget the beignets

By Kathleen Pierce

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Old-fashioned doughnuts have their place, ditto glazed and jelly. But sometimes you crave a doughnut that does not look like what is on the racks at Dunkin' Donuts. Savvy pastry chefs around town are turning the lowly staple into a gourmet experience, with or without the hole.



Photos

Boston's best doughnuts

Check out photos of the 16 best independent doughnut shops around Boston.

Swissbäkers For the best doughnuts north of Boston, you must speak German. The Berliners (\$1.75) from this all-natural European bakery are a healthier alternative to beignets. Made with bread dough and filled with chocolate ganache or preserves such as raspberry apricot, blueberry, and apple, they do not weigh you down. With half the calories and fat of traditional doughnuts, better take two. 32 Lincoln St., Reading, 781-354-1155, www.swissbakers.com.