

Donut vs Bagel (vsdiff.com)

Attribute	Donut	Bagel
Basic description	Ring-shaped, <i>fried</i> or baked sweet pastry	Dense, <i>boiled-then-baked</i> yeast bread ring
Main dough	Enriched dough (higher <i>fat</i> and sugar)	Leaner, high-gluten dough (chewy, lower <i>fat</i>)
Typical cooking	Deep-fried (common) or baked	Boiled briefly, then baked
Texture	Light, airy or cakey depending on recipe	Dense, <i>chewy</i> crumb
Common toppings/fillings	Glaze, sugar, cream/jam fillings	Seeds, salt, savory spreads (cream cheese, lox)
Origins (approx.)	19th century (evolved from Dutch <i>olykoek</i> traditions into US forms)	Likely 17th–18th century Eastern Europe (Polish/Jewish bakery traditions)
Typical contexts	Snack/dessert, coffee shops, chains	Breakfast/sandwich use, delis, specialized bakeries

Source: <https://vsdiff.com/donut-vs-bagel/>