From: 65.32.200.101 (you)
To: 65.32.236.240 (ISP nameserver)

Please lookup “en.wikipedia.org”.
From: 65.32.236.240 (ISP nameserver)
To: 198.41.0.4 (root nameserver)

Please lookup “en.wikipedia.org”.
From: 198.41.0.4 (ISP nameserver)
To: 65.32.236.240 (ISP nameserver)

I don't know the address of “en.wikipedia.org”

Go ask 192.5.6.30 (.org nameserver)
From: 65.32.236.240 (ISP nameserver)
To: 192.5.6.30 (.org nameserver)

Please lookup "en.wikipedia.org".
From: 192.5.6.30 (.org nameserver)
To: 65.32.236.240 (ISP nameserver)

I don't know the address of “en.wikipedia.org”

Go ask 208.80.152.2 (wikipedia.org)
From: 65.32.236.240 (ISP nameserver)
To: 208.80.152.2 (wikipedia.org)

Please lookup “en.wikipedia.org”. 
From: 208.80.152.2 (wikipedia.org)
To: 65.32.236.240 (ISP nameserver)

The address of “en.wikipedia.org” is 208.80.152.2

(Note that the IP address of en.wikipedia.org is the same as the IP address for wikipedia.org)
From: 65.32.236.240 (ISP nameserver)
To: 65.32.200.101 (you)

The address of “en.wikipedia.org” is 208.80.152.2
From: 65.32.200.101 (you)
To: 208.80.152.2 (en.wikipedia.org)

Please show me “wiki/Doughnut”. 
PART I

How the Internet Works – Part IV – DNS

How the Internet Works – Part IV – DNS

From: 208.80.152.2 (en.wikipedia.org)
To: 65.32.200.101 (you)
Doughnuts are formed by joining the ends of a long, skinny piece of dough into a ring or by using a doughnut cutter, which simultaneously cuts the outside and inside shape, leaving a doughnut-shaped piece of dough and a doughnut hole from dough removed from the center. This smaller piece of dough can be cooked or re-added to the batch to make more doughnuts. A disk-shaped doughnut can also be stretched and pinched into a torus until the center breaks to form a hole. Alternatively, a doughnut depositor can be used to place a circle of liquid dough (batter) directly into the fryer. Doughnuts can be made from a yeast-based dough for raised doughnuts or a special type of cake batter. Yeast-raised doughnuts contain about 25% oil by weight, whereas cake doughnuts' oil content is around 20%, but they have extra fat included in the batter before frying. Cake doughnuts are fried for about 90 seconds at approximately 190 °C to 198 °C, turning once. Yeast-raised doughnuts absorb more oil because they take longer to fry, about 150 seconds, at 182 °C to 190 °C. Cake doughnuts typically weigh between 24 g and 28 g, whereas yeast-raised doughnuts average 38 g and are generally larger when finished. So you need to estimate how much the doughnut will rise.\[citation needed\]

After being fried, ring doughnuts are often topped with a glaze (icing) or a powder such as cinnamon or sugar. Styles such as fritters and jam doughnuts may be glazed and/or injected with jam or custard.

As well as being fried, doughnuts can be completely baked in an oven (so they are not so fatty.)\[1\] These have a slightly different texture from the fried variety with a somewhat different taste due to the lack of absorbed oil—and so have a lower fat content. The baked version may sometimes be called "fried cakee".

There are many other specialized doughnut shapes such as old-fashioned, bars or Long Johns (a rectangular shape), or with the dough twisted around itself before cooking. In the United States, these terms are most commonly found in Pennsylvania Dutch bread.
PART III

How the Internet Works – Part IV – DNS

References


External links

- TimeOut NY article on New York's versions of international doughnuts

Categories: Breakfast foods | Doughnuts | Snack foods | Canadian cuisine | American cuisine | American desserts