



HAND CRAFTED DONUTS

makes about 3 dozen

2½ Tbsp. Butter 1 C. Sugar 3 eggs	Cream together butter and half of sugar. Add other half of sugar to eggs and beat until light.
3½ c. flour 4 tsp. baking powder ½ tsp. nutmeg ½ tsp. cinnamon 1 c. milk	Combine mixtures & add dry ingredients alternately with milk to make a dough stiff enough to roll out on floured surface. Dough should be sticky. Too much flour can cause cracking when frying.
Vegetable oil Confectioners sugar paper bag	Cut with floured doughnut cutter and fry a few at a time in 375° oil, turning only once. Drain on paper towel. Place 3 Tbsp. confectioners sugar in paper bag. Place 1 or 2 donuts in bag at a time & shake gently to coat with sugar.