



SMALL BATCH RAISED DONUTS

INGREDIENTS:

- 2 cups flour
- 1 package yeast
- 1/2 cup milk
- 1/3 cup sugar
- 2 tablespoons shortening
- 1 egg
- 1 cups & 1/2 powdered sugar
- 3 tablespoons milk
- 1/2 tsp. vanilla

INSTRUCTIONS:

- In a mixing bowl, put the flour and yeast together
- In a saucepan, warm the milk, sugar and shortening together, stirring constantly until the shortening just begins to melt. Remove from heat and cool slightly.
- Beat the egg and put aside.
- Add the warm milk to the flour and yeast mixture and beat together well. Beat in the egg as well.
- Put the dough that has formed on a floured surface and knead for about 5-10 minutes, until the dough is elastic and smooth.
- Put the dough in the bowl and cover with a cloth. Allow the dough to rise for about an hour.
- Punch the dough down and roll out on the floured board to about 1/2 inch thick.
- With a donut cutter or a 3 inch cookie cutter, cut out the dough and the donut holes. Place the donuts and holes on a cookie sheet and cover and rise another hour.
- Heat oil for frying until about 350-375 degrees.
- Carefully put about 3-4 donuts into the oil at once to cook. Turn them over after about 45 seconds. They should be golden brown. Allow them to cook another 45 minutes on the other side.
- When cooked, remove the donuts to a baking sheet lined with paper towels.
- Make the Glaze: Mix the powdered sugar and milk in a bowl with a pour spout. Add the vanilla last.
- Pour the glaze over the donuts, adding sprinkles as you go if you would like!