



## Doughnuts

around 3 dozen

### Ingredients

2 tablespoons dry active yeast

1  $\frac{3}{4}$  cups whole milk

1 tablespoon vanilla

$\frac{1}{2}$  teaspoon nutmeg

$\frac{1}{2}$  cup sugar

1 teaspoon salt

2 eggs

$\frac{1}{3}$  cup room temperature butter

5-6 cups AP flour

oil for frying

### Directions

1. slightly heat the milk on the stove just until about 100 degrees.
2. add milk to the bowl of a stand mixer with the sugar and yeast, stir and let sit for 10 minutes or until bubbly.
3. add 2 cups of flour, salt and nutmeg. mix with dough hook.
4. add eggs, vanilla and butter, once combined (butter may still be visible thats okay)
5. add the rest of the flour and more if necessary. the dough is done when it no longer sticks to the side of the bowl.
6. Let dough rest covered until doubled in size at room temperature or a warm spot.
7. Roll dough out on a floured surface with a floured rolling pin to about a  $\frac{1}{8}$  inch and cut with a donut cutter or large circle and small circle cutter.



8. place cut donuts on a floured surface and cover for about 20 minutes or until you can touch the dough and it leaves an indent.
9. Fry donuts about 1-2 minutes on each side in oil at 375 or until golden brown, remove from oil and cool on a wire rack.
10. Donuts should be covered in cinnamon sugar right away while still hot, glazed donuts should be slightly cooled before decorating.