

Homemade Donuts

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Ingredients

3 Tbls. shortening
2/3 cup granulated sugar
2 eggs
3 1/2 cups sifted all-purpose flour
4 tsp. baking powder
1 tsp. salt
1/4 tsp. ground cinnamon
1/8 tsp. ground cloves
1/8 tsp. ground nutmeg
2/3 cup milk

Directions

Combine flour, baking powder, salt, cinnamon, cloves, and nutmeg; set aside.
Cream together shortening and sugar until light and fluffy.
Slowly beat in eggs.
Alternate beating in dry mixture and milk.
Roll out dough to 1/2 inch thick cut out 3 inch circles, then cut 1 inch circles in the centers of the larger ones.
Deep-fry in 400 degree oil until browned on both sides.
Drain on brown paper bags.