<doctype! html>

<body>

<h1> Homemade Doughnuts </h1>

<h2> Ingredients </h2>

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<ul>

<li> 2 tablespoons white vinegar </li>

<li> 3/8 cup milk </li>

<li> 2 tablespoons shortening </li>

<li> 1/2 cup white sugar <li>

<li> 1 egg </li>

<li> 1/2 teaspoon vanilla extract </li>

<li> 2 cups sifted all-purpose flour </li>

<li> 1/2 teaspoon baking soda </li>

<li> 1/4 teaspoon salt </li>

<li> 1 quart oil for deep frying </li>

<li> 1/2 cup confectioners' sugar for dusting </li>

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<h2> Directions </h2>

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<ol>

<li> Stir the vinegar into the milk, and let stand for a few minutes until thick. </li>

<li> In a medium bowl, cream together the shortening and sugar until smooth. Beat in the egg and vanilla until well blended. Sift together the flour, baking soda, and salt; stir into the sugar mixture alternating with the vinegar and milk. Roll dough out on a floured surface to 1/3 inch thickness. Cut into doughnuts using a donut cutter. Let stand for about 10 minutes. </li>

<li> Heat the oil in a large deep skillet to 375 degrees F (190 degrees C). Fry doughnuts in the hot oil until golden, turning over once. Drain on paper towels. Dust with confectioners' sugar while they are still warm, and serve immediately. </li>

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