



Cake Doughnuts



Prep
2 h

Cook
15 m

Ready In
2 h 15 m

allrecipes!

SAFeway

Safeway
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Sponsored

Recipe By: Christina

"Lightly spiced with cinnamon and nutmeg. Preparation time is short and well worth the effort."

Ingredients

2 1/2 cups all-purpose flour
1/2 cup white sugar
1 tablespoon baking powder
1/2 teaspoon salt
1 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1 cup milk

1 egg, beaten
1/4 cup butter, melted and cooled
2 teaspoons vanilla extract
2 quarts oil for deep frying
1/2 teaspoon ground cinnamon
1/2 cup white sugar

Lucerne Eggs Large
Brown Grade AA
\$0.99 - expires in a
day

Directions

- 1 In a large bowl, stir together the flour, 1/2 cup sugar, baking powder, salt, 1 teaspoon of cinnamon and nutmeg. Make a well in the center and pour in the milk, egg, butter, and vanilla. Mix until well blended. Cover and refrigerate for 1 hour.
- 2 Heat oil in a deep heavy skillet or deep-fryer to 370 degrees F (185 degrees C). On a floured board, roll chilled dough out to 1/2 inch thickness. Use a 3 inch round cutter to cut out doughnuts. Use a smaller cutter to cut holes from center. If you do not have a small cutter, use the mouth of a bottle.
- 3 Fry doughnuts in hot oil until golden brown, turning once. Remove from oil to drain on paper plates. Combine the remaining 1/2 teaspoon cinnamon and 1/2 cup sugar in a large resealable bag. Place a few warm donuts into the bag at a time, seal and shake to coat.

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