

Plain Cake Doughnuts

- Prep 10 m
- Cook 15 m
- Ready In 25 m

Ingredients

- 2 cups all-purpose flour
- 1/2 cup white sugar
- 1 teaspoon salt
- 1 tablespoon baking powder
- 1/4 teaspoon ground cinnamon
- 1 dash ground nutmeg
- 2 tablespoons melted butter
- 1/2 cup milk
- 1 egg, beaten
- 1 quart oil for frying

Directions

1. Heat oil in deep-fryer to 375 degrees F (190 degrees C).
2. In a large bowl, sift together flour, sugar, salt, baking powder, cinnamon and nutmeg. Mix in butter until crumbly. Stir in milk and egg until smooth. Knead lightly, then turn out onto a lightly floured surface. Roll or pat to 1/4 inch thickness. Cut with a doughnut cutter, or use two round biscuit cutters of different sizes.
3. Carefully drop doughnuts into hot oil, a few at a time. Do not overcrowd pan or oil may overflow. Fry, turning once, for 3 minutes or until golden. Drain on paper towels.