



Homemade Doughnuts

Ingredients

For Doughnuts:

3 1/2 cups unbleached, all-purpose flour
1 Tablespoon baking powder
1/2 teaspoon salt
4 eggs
2/3 cup sugar
1/3 cup whole milk
1/2 cup butter, melted
1 teaspoon LorAnn Buttery Sweet Dough Emulsion
Vegetable oil for frying

For Glaze

2 cups confectioners' sugar
1/4 cup whole milk
1/4 to 1/2 teaspoon LorAnn Natural Citrus Blossom flavoring (or other flavor, as desired)

Directions

In a medium bowl, sift together flour, baking powder and salt; set aside. In a large bowl combine eggs and sugar and beat with an electric mixer until thick and pale yellow, about 4 - 5 minutes. Add milk, melted butter and emulsion and stir to combine. Add flour mixture; stirring until smooth. Cover bowl and chill dough in refrigerator for 2 hours.

Place dough on a lightly floured surface and gently roll to 1/2" thickness. Using a 2-1/2 inch round cutter, cut dough. Use a 1-1/4 inch round cutter to make the holes.

Heat vegetable oil in a deep fryer to 375°F. Fry a few doughnuts at a time, turning after 1 to 1-1/2 minutes. Fry on other side for another 1 minute or until golden brown (about 2 to 2-1/2 minutes total). Drain on paper towels.

Glaze: Place milk in a saucepan and heat over low heat until warm. Whisk in confectioners' sugar until smooth. Stir in flavoring. Dip tops of donuts into glaze. If glaze begins to harden, re-heat on low until smooth again.

Makes about 16 doughnuts.



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