

Doughnuts Recipe

Required:	
Ingredients:	3 cups flour 3/4 cup milk 1 cup sugar 2 eggs 1/2 tsp salt 1 tsp baking soda 1 Tbsp cooking oil 2 tsp cream of tartar 1/2 tsp powdered ginger 1/2 tsp cinnamon 1/2 tsp nutmeg 1 bottle vegetable oil 1/2 cup powdered sugar
Notes:	Desert
Instructions:	Mix all ingredients into a smooth dough. Roll (or press with hands) to 1/2 inch thick. Use an empty tomato paste can to cut out the doughnut hole. Use an empty tomato sauce can (or water bottle lid) to cut out the doughnut. Preheat about 2 inches deep of vegetable oil in a 375-400 degree Dutch oven. The smaller diameter the better to cut down on oil needed and heating time. Carefully drop doughnuts and holes into hot oil. They will sink and then float back up as they cook. Fry until golden brown, flipping once. Drain on paper towel and sprinkle with powdered sugar. Keep the oil hot or the doughnuts may get greasy.

