

# Quick and Simple Donuts

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*This simple donut recipe can be made up in advance and you can simply cut the donuts to shape and fry them before rolling them in sugar. The dough will last for a few days in the fridge if wrapped properly. For a tasty twist on the traditional sugar-coated donut, try adding a little cinnamon to the sugar before rolling the donuts in it.*

## Ingredients:

500g plain flour  
250ml milk  
75g sugar  
75g butter  
1 egg  
1 tsp. baking powder  
Vegetable oil to fry

## Directions:

1. Sieve the flour and baking powder together into a large bowl.
2. Add the butter and rub it into the flour with your fingertips until it resembles breadcrumbs, then stir in the sugar.
3. Beat the egg into the milk, then make a well in the flour mixture and pour the milk mixture into it.
4. Mix together to form a soft dough, then put into the fridge until ready to use.
5. Roll the dough out to 1cm thick before cutting into the shapes of your choice.
6. Fry the donuts in 180C oil for around 30 seconds, then turn them over and cook for another 30 seconds. Remove from the fryer and drain on kitchen towel to remove excess oil.
7. Whilst still warm, roll in granulated sugar.

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