

Doughnuts

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Doughnut recipe

Ingredients & Quantities

- 280g of Plain Flour
- 20g of Margarine or Lard
- 40g of Sugar
- 10g of Dried Yeast
- Pinch of Salt
- 10g of Baking Powder
- 170g of Syrup or Jam
- 20g of Dried Milk
- 180ml of Warm Water

Method

1. Rub the fat in to the warmed flour, dried milk, sugar and yeast.
2. Make a well in the centre and add the baking powder, salt and warm water to form a soft dough.
3. Knead well and set to rise in a warm place until risen to twice its size.
4. Cut out rounds and put to rise on a floured tea towel or tin lid.
5. Fry in oil, dredge with sugar and serve with syrup or jam.