

# Methodist Donuts Recipe

## Ingredients:

4 eggs

2 cups sugar

2 cups milk

6 TBS melted shortening

1 tsp salt

1 tsp nutmeg

6 tsp baking powder

4 cups flour (sifted together with the baking powder)

Additional flour when rolling the dough

## Recipe:

Mix all ingredients except the additional flour for rolling.

Add flour until the dough is soft to handle.

1. Refrigerate dough for a while or overnight if possible.
2. Roll on floured surface until it is ½" thick.
3. Cut out the donuts with a floured donut cutter.
4. Heat 1-1/2" of oil or fat in a heavy skillet to 370 degrees or until a square of day old browns in 60 seconds.
5. Fry as many donuts as will float easily on the fat.
6. As soon as donuts rise to surface turn with long-handled fork (do not pierce). Turn often until golden brown.
7. Remove donuts with a fork. Drain on paper towel.
8. Shake donut in a paper bag with confectioners sugar.