



Category (Breads)

Original Spudnut Donuts

Submitted by (Arlea Carmack)

Recipe

By: <http://www.sbuddies.com/> (See pictures, instructions, and order **Original Spudnut Donut Mix**)

(Makes about 30 donuts)

2 1/8 cups **warm water (100 - 110 degrees)**
2 Tablespoons **dry instant yeast**
pinch of sugar
6 cups **Original Spudnut Donut Mix**
Extra **Donut Mix** as needed
Parchment paper or waxed paper cut into 30 - 4" squares
Olive oil and/or Vegetable oil

Glaze:

4 1/2 cups **powdered sugar**
3/4 cup **hot water**
2 drops **vanilla extract**

In a large mixing bowl add water, yeast and a pinch of sugar. Gently stir, cover bowl and let stand for 5 - 8 minutes or until foamy.

Add **Original Spudnut Donut Mix** to the yeast mixture. Blend together for 5 minutes. If using an electric mixer, use the dough hooks. Constantly scrape sides of bowl. Add extra **Donut Mix** if needed (1 Tablespoon at a time). Blend again for 5 more minutes until smooth and elastic.

Recipe, Continued

Turn dough into a lightly greased bowl. Cover. Let rise for 30 minutes. *Oven method: Heat oven on lowest setting. Place covered dough in oven, then turn oven off. Let dough rise. Leave door slightly open. Punch dough down. Cover and let rise again for 30 minutes. While dough is rising, cut waxed/parchment paper into 30 - 4" squares. Punch dough down. Spray counter with cooking oil. Turn dough onto greased counter. Divide dough in half. Roll each half of dough to 1/2" thickness. Let rolled dough rest for 3 minutes. Cut with a floured donut cutter. Press down in the middle of the donut cutter so the center hole makes a clean cut. Remove dough from center cut. Flour donut cutter before each new cut. Gently place donuts on the paper pieces. Place them on large cookie sheet pans. Cover. Let rise until very light and fluffy. (45-60 minutes) Repeat the above steps with the rest of the dough...roll to 1/2" thickness, let dough rest 3 minutes, etc. While donuts are rising make glaze. In a large mixing bowl add powdered sugar, hot water and vanilla extract. Mix until smooth. Set aside. While donuts are rising prepare oil. Heat olive oil and/or vegetable oil to 375-380 degrees. (If oil is smoking, it is too hot!. Use a cooking thermometer.) Make sure the oil doesn't cool down while you are frying. Check oil temperature often. Carefully add 1-2 donuts and fry about 20 -25 seconds until golden brown. Use long wooden sticks to turn and then fry about 20 - 25 seconds on the other side. Use the long wooden sticks to remove the fried donuts and place on paper towels to cool. Using the long wooden sticks again, gently place the fried donut into the glaze. Turn over. Pull out glazed donut and let rest on a cookie sheet or waxed paper while the glaze runs down the sides. Serve and enjoy while fresh and warm.