

Old Fashioned Donuts

BREAKFAST

Ingredients

Donut

- 2, 1/4 cups all-purpose flour
- 1, 1/2 tsp baking powder
- 1/4 tsp nutmeg
- 1/4 tsp cinnamon
- 2 pinches salt
- 2, 1/2 tbsp Truly Grass Fed Unsalted Butter, room temperature
- 1 tsp vanilla extract
- 2 egg yolks
- 1/2 cup sugar
- 1/3 cup buttermilk
- Oil, to deep fry
- Flour, to dust

Glaze

- 2 cups powdered sugar
- 1/4 tsp cinnamon
- 1/4 tsp powdered ginger
- 1 tbsp vanilla extract
- 1/4 cup lukewarm water



Instructions

1. Whisk flour, baking powder, nutmeg, cinnamon, and salt in a large bowl and set aside.
2. Add butter, vanilla, egg yolks, sugar, and buttermilk into a medium bowl. Using a hand mixer, mix until creamy and fluffy.
3. Add dry ingredients, then stir to combine until dough is soft and doesn't stick to the bowl or your hands.
4. Set aside a large baking sheet and dust your work surface with flour. Using a rolling pin, roll the dough into a circle of about 1/5" in thickness. Using a round 3" cutter, cut 12 circles. Cut holes in the middle of those circles with a 1" cutter. Re-roll the remaining dough and continue cutting until all of it is used.
5. Cover donuts with a damp cloth and let rest at room temperature for 1 hour.
6. While donuts are resting, prepare the glaze. Sift powdered sugar into a medium bowl, then stir in cinnamon and ginger.
7. Add vanilla. Incorporate water to mixture one spoonful at a time while continuously whisking until it becomes a smooth and thick paste. Cover with plastic film and keep at room temperature.
8. Heat oil in a large frying pan. Line a wire rack with paper towel.
9. Set to medium heat and fry 3-4 donuts at a time for about 5 minutes, flipping occasionally until crispy and golden brown on all sides. Remove from oil and let dry on paper towel for 2 minutes.
10. While the remaining donuts are frying, begin glazing the cooked donuts while still warm. Dip each donut halfway into the glaze to coat, then place back on the wire rack. Let glaze harden for about 15 minutes before serving.
11. Store in an airtight container for up to 2 days.



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