



Cinnamon Spiced Donuts

I decided to invest in a donut-baking pan. Given the popularity of these donuts, I should have bought two, but letting the donuts cool in the pan before being able to reuse it for the next batch is worth the wait. Best of all, I mixed the batter by hand with a wooden spoon – so this is the perfect recipe for your “little hands” to help with. Multiple generations sampled these donuts today – and everyone gave them two thumbs up!

Ingredients:

2 c flour
¾ c sugar
2 tsp baking powder
¼ tsp nutmeg
¼ tsp cinnamon
1 tsp salt
¾ c milk (or some other whitener)
2 eggs, beaten
2 tsp vanilla extract
1 Tbsp vegetable oil

Topping:

1 stick of butter (or margarine if you want to keep these donuts pareve), melted
1 c sugar + 2 Tbsp cinnamon, combined

Directions:

1. Preheat oven to 325.
2. Combine dry ingredients. Add milk, eggs, vanilla and oil.
3. Spray pan. Fill each ring ¾ full.
4. Bake for 10 minutes.
5. Let cool. Remove from pan.

Topping:

Dip the donuts into the melted butter and then into the cinnamon sugar mix until the one side is evenly coated.

Yield: 1 dozen donuts.