

# Doughnuts



## Ingredients

2 cups of all-purpose flour  
1/2 cups of sugar  
Pinch of salt  
1 1/2 teaspoons of baking powder  
1 egg  
4 tablespoons of vegetable oil  
1/4 cup of milk  
Oil for deep frying

## Method

Sift the flour and baking powder in a large bowl, add in the sugar and salt and mix. In another bowl lightly beat the egg and mix vegetable oil. Add the flour, sugar, baking powder and salt mix into the vegetable oil, stir until crumbly. Mix in the milk. With floured hands, lightly knead the dough until smooth, add more flour if the mixture is too sticky. Leave the dough in the mixing bowl in a warm place for about 2 hours. After the 2 hours, roll out the dough into 1/4 inch thickness on a floured surface. Dip the doughnut cutter in flour, and then cut out the doughnuts. Heat the oil in the fryer. Carefully drop doughnuts into the hot oil, only a few at a time. Fry turning once, for about 3 minutes or until golden brown. Remove from oil and drain on paper. Sprinkle with powdered sugar or cinnamon-sugar mixture.