THE J.M. SMUCKER Co

Light and Fluffy Cake Donuts

Prep Time	Cook Time	Serves	Difficulty
40 mins	15 mins	16	N/A

Ingredients

- 1/4 cup (50 mL) butter, softened
- 1 cup (250 mL) sugar
- 1 tbsp (15 mL) vanilla
- 2 eggs
- 3 cups (750 mL) **Robin Hood®** All Purpose Flour, plus extra flour for kneading

  Robin Hood® Original All Purpose Flour

- 4 tsp (20 mL) baking powder
- 1/2 tsp (2 mL) salt
- 1/2 tsp (2 mL) nutmeg
- 2/3 cup (150 mL) milk
- 1 Litre (1000 mL) Canola or Vegetable oil for frying
- 1/2 cup (125 mL) granulated sugar, optional

Directions

Step 1:

Cream butter, sugar, and vanilla on high speed of electric mixer.

Step 2:

Beat in eggs one at a time.

Step 3:

Combine dry ingredients in a separate bowl. Add to creamed mixture alternately with milk.

Step 4:

Turn out onto well floured surface and gently knead until dough comes together. Meanwhile, heat oil in large pot to 350°F-360°F.

Step 5:

With floured rolling pin, roll dough to 1/4“ (0.5 cm) thick. Cut with 3” (7.5cm) round cutter and then use 3/4” donut hole cutter to make hole in centre. Very carefully drop donuts, 3-4 at a time into hot oil.

Step 6:

Cook until golden brown, about 45 seconds per side. Repeat with donut holes, cooking them about 20 seconds. Remove to a paper towel lined baking sheet. Toss in granulated sugar if desired. Serve warm.

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