



Mini Glazed Donuts

Desserts, Snacks

Prep Time: 2 hrs **Cook Time:** 30 min **Difficulty:** Medium **Servings:** 24 donuts

INGREDIENTS

Batter

- 1 packet of instant dry yeast (1/4 oz packet)
- ¼ teaspoon of granulated sugar (for yeast mixture)
- ¼ cup warm water
- ¾ cup warm milk
- ¼ cup granulated sugar (for batter)
- ½ teaspoon coarse kosher salt
- 1 large egg
- 2 tablespoons of melted butter or butter-flavored Crisco
- 3 cups of all-purpose flour
- Safflower oil, or similar, for frying

Donut Glaze

- ½ cup of melted butter
- 2 cups of powdered sugar
- 1 ½ teaspoon vanilla
- 5-7 tablespoons of water

DIRECTIONS

Dissolve ¼ teaspoon of sugar in the water and then add the packet of yeast. Set aside until it becomes foamy.

Melt the butter or shortening, beat the egg, and warm the milk and these aside.

In a standing mixer, combine and mix the flour, sugar, and salt. Using a dough hook attachment, add the egg, warm milk, and butter. Mix these ingredients into the flour mixture and using a spatula, push flour and dough pieces down on the sides. Then add the yeast mixture. Mix until a loose ball forms.

Move dough to a floured space and continue working until a dough ball is fully formed. Place the dough in a large greased bowl. Cover loosely with a clean tea towel or similar and let rise in a warm, draft-free place for about 1 to 2 hours or until doubled.

Roll dough out on a floured surface to about 1/4" to 3/8" thickness. Cut into donuts using a donut cutter. If you don't have a donut cutter, use cookie cutters or biscuit cutters so that the center hole is about one 3/4" to 1" in diameter and the outside diameter is 3" to 4". After they've been cut, let stand for about 10 minutes.

Using a deep fryer set at 350°F or a large sauce pan with 1 1/2" to 2" of hot oil, carefully drop donuts into the hot oil a few at a time. Be sure not to crowd them. Fry, turning once, for about 3 minutes or until golden brown. Drain on prepared paper towels.

Donut Glaze

Melt the butter and add it to the powdered sugar along with the vanilla extract and water. Whisk quickly until the mixture becomes smooth. If the glaze is too thin, add more powdered sugar, if too thick, add more water.

Dip the donuts in the glaze and let them drip on a drying rack. Be sure to place something under the rack for easy clean up.