
Treat Time

"Donut" Be Unclean

Prep Time: 50 minutes

Cook Time: 15 minutes

Ingredients:

Dough:

- 1 c. mashed potatoes (or substitute instant potatoes)
- 1 1/4 cup warm milk (70 to 80 degrees F)
- 2 eggs, well beaten
- 3/4 cup shortening
- 1/2 cup sugar
- 1 teaspoon salt
- 4 3/4 cups flour
- 2 1/4 teaspoons active dry yeast

Topping:

- 3/4 cup sugar
- 1/4 cup melted butter



Instructions: Mix all ingredients (except topping) together and knead for 3 minutes to form a soft dough. Roll out on lightly floured surface to 1/2 inch thickness. Cut out with a 1-1/2 inch doughnut cutter. Place on greased baking sheets. Cover with a slightly damp cloth or plastic wrap that has been coated with cooking spray. Let rise for about 25 minutes (until almost doubled). Bake at 350 degrees F for 15-20 minutes until lightly browned. For a more traditional doughnut; heat 1 quart oil in a large deep skillet to 375 degrees F. and fry until golden, turning over once. Drain on paper towels.

Treat Time: Brush warm doughnuts with butter and let children roll in sugar. Omit melted butter if you used the frying method.

Optional: Use your doughnuts for the Activity Time part of this lesson