

Momere's Donuts



Hint: for best results, use a heavy kettle with straight sides which do not curve inward at the top.

Ingredients:

2 eggs	2 tbs melted butter
1 generous cup sugar	3 ½ - 4 cups flour
Scant tsp salt	2 tsp baking soda
½ tsp nutmeg	1 tsp baking powder
½ tsp ginger	Olive oil (for the frying)

¾ Cup Milk – I use one small can of evaporated milk with enough water to make 6 ounces.

Method:

Beat 2 eggs, adding 1 generous cup of sugar, scant tsp salt, ½ tsp nutmeg and ½ tsp ginger.

Mix in 2 tbs melted butter. Add ¾ milk. (*I use one small can of evaporated milk with enough water to make 6 ounces.*)

Stir in 3 ½ - 4 cups flour with 2 tsp baking soda and 1 tsp baking powder.

Generously flour a cutting board, and roll dough about ¼" thick. Cut out the donuts; let stand until all are cut.

Fry in 2"- 3" of olive oil, preheated to about 375°. (*The temperature can be tested by dropping a small bit of dough into the oil. If it bubbles and comes to the top almost right away, the oil is probably hot enough.*)

When the donuts come to the top, turn at once and then again quickly. Fry until well-browned, turning every so often until done. This will take about 1 ½ - 2 minutes.

Drain on paper toweling with donuts on **EDGE**, not flat.



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