



Glazed Doughnuts



Doughnuts:

2 T yeast

1/4 c warm water

1/2 c sugar, divided

1 1/2 c lukewarm milk

1 t salt

2 eggs

1/3 c shortening

5 c flour

vegetable oil for frying

Glaze:

1 cup butter

6 cups powdered sugar

4 t vanilla

3/4 c hot water

Mix yeast and 1 teaspoon sugar with water. Let bubble, 5 minutes or so. Add milk, salt, remaining sugar, eggs, shortening, and 2 cups flour. Whisk until combined. Add remaining flour and knead until dough is smooth. Place in large oiled bowl and let rise until doubled in size, 50-60 minutes. Roll on lightly floured surface until dough is 1/2-inch thick. Cut doughnuts with doughnut cutter (or cut doughnut holes with small round cutter) and place on baking sheet, leaving plenty of room for doughnuts to rise. Cover with cloth. Let rise until doughnuts double in size, 30-40 minutes.

Meanwhile, make glaze by melting butter and whisking in remaining ingredients until smooth. Glaze should be runny.

Heat oil over medium/low heat. Fry doughnuts in hot oil for 60-70 seconds each side or until golden. Remove from oil and drain on paper towel. Immediately immerse in glaze. Let sit on cooling rack for a few minutes. Dunk in glaze again.