



## Spudnuts



### Spudnut dough:

1 c milk  
5 t yeast  
pinch sugar  
2 1/2 c flour  
1/2 t salt  
1/4 c sugar  
1 potato, baked\*  
2 T vegetable oil  
3-4 c additional  
vegetable oil for frying

### Glaze:

1/2 c milk  
1 t butter  
2 c powdered sugar  
1/2 teaspoon of fresh lemon juice (if making vanilla glaze)  
1/2 teaspoon of vanilla extract (if making vanilla glaze)  
4 T cocoa (if making chocolate glaze)

To make dough, warm milk in microwave for 30-40 seconds. (Should be warm to the touch but not hot.) Add yeast and a pinch of sugar. Set aside. Combine 2 cups flour, salt, and 1/4 cup sugar in medium bowl. Peel potato, mash insides, and add 1/2 cup mashed potato to flour mixture. Stir in yeast mixture. Let sit 5 minutes. Add 2 tablespoons oil. Mix with fork to form dough. Dump onto floured surface (using additional 1/2 cup flour) and knead until dough is smooth. Roll dough to 1/2 inch thickness. Cut donuts (makes ten or so) or donut holes (makes two dozen or so).

Heat vegetable oil in skillet or fry pan over medium/low heat. (Oil should be at least 1 1/2 inches deep.) Test oil temperature with dough scrap. Oil is ready when dough sizzles immediately after immersing it into the oil. Cook donut holes or donuts a few at a time. Flip when golden (after 30 seconds or so) and cook other side (another 30 seconds or so). Dip warm donut holes or top of donut in vanilla or chocolate glaze.

### Vanilla Glaze

Warm milk and butter in microwave for 20-30 seconds. Set aside. In small bowl mix powdered sugar, 4 tablespoons milk mixture, lemon juice and vanilla extract with wire whisk.

### Chocolate Glaze

Warm milk and butter in microwave for 20-30 seconds. Set aside. In small bowl mix powdered sugar, cocoa and 6 tablespoons milk mixture with wire whisk.

\*Poke potato with fork and bake it for 1 hour at 350°F or poke potato with fork and cook 5-6 minutes on high in microwave.