

From the Kitchen at Stonewall Resort

HONEY DIPPED DOUGHNUTS

Ingredients:

3 ¾ cups all-purpose flour, sift before measuring
2 teaspoons baking powder
1 teaspoon baking soda
1 teaspoon ground cinnamon
½ teaspoon ground nutmeg
¼ teaspoon salt
1 cup sugar
2 eggs
3 tablespoons shortening
Oil for deep frying
1 cup honey
½ cup flaked coconut



Directions

- Sift together the flour, baking powder, baking soda, cinnamon, nutmeg and salt.
- In a mixing bowl, beat sugar, eggs and shortening with a hand held mixer at medium speed. Blend in milk.
- Stir in dry ingredients until well blended. Wrap dough in plastic wrap; chill for 2 hours.
- Place dough on a lightly floured surface and roll to ½ inch thickness. Cut out with floured doughnut cutter.
- Heat vegetable oil to 370° on a deep-fat thermometer.
- Drop doughnuts, 2 or 3 at a time, into the hot fat. Fry, turning once, for 3 minutes, or until golden brown. Drain on paper towels.
- Heat honey just to the boiling point in a medium saucepan. Dip doughnuts, one at a time, into the hot honey, turning to coat well, letting excess drip off. Sprinkle coconut onto waxed paper and dip half of each doughnut into the coconut.
- Place on racks to dry.