

Potato Donuts

Ingredients

- 6 cups flour
- 7 tsps baking powder
- 1 tsp salt
- 2 tsps ground nutmeg
- 3 eggs
- 2 cups sugar
- 1 1/2 cups warm mashed potatoes
- 6 tbsps melted shortening (not oil)
- 3/4 cup milk
- 2 tbsps lemon extract

Summary

Yield: 3

Source: Priscilla
(Jeannette Morneault)

Prep Time: 30 minutes

Category: Breakfast

Instructions

Serves: 3-4 dozen

Rating: Excellent

Night before: Peel and boil potatoes until fork tender. Drain and mash. In a medium bowl, sift together the first 4 ingredients (sift several times). In a large bowl, beat eggs, add sugar, warm mashed potatoes, and melted shortening. Continue beating adding milk and lemon extract. Add dry ingredients. Mix until flour disappears (don't over mix). Chill overnight.

Next morning: Add enough oil in frying pan to 2 1/2" depth and heat to hot (do not allow oil to smoke). As oil heats, roll dough on floured surface to 1 1/2" thickness. Cut donuts with a donut cutter. Test oil for readiness by dropping a donut hole in pan; bubbles should immediately form

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around donut hole. Gently flip donut hole over and brown other side. Re-roll and cut dough until all of it is used. Fry donuts in small batches to keep oil hot. Add oil to pan as needed, returning it to frying temperature. Oil should always be deep enough so that donuts do not touch the bottom of the pan. Drain cooked donuts onto paper towels. Place donuts in a small paper bag with cinnamon sugar, shake to coat.