

Donut Fear, the Recipe is Here!

Craving a donut? Of course you are! With this recipe you're just ten steps away from sinking your teeth into a warm, sweet, delicious donut. This recipe from Bless This Mess has been described as "light, fluffy and the best home made donuts. So what's stopping you? Get the ingredients and make some donuts!

Dough

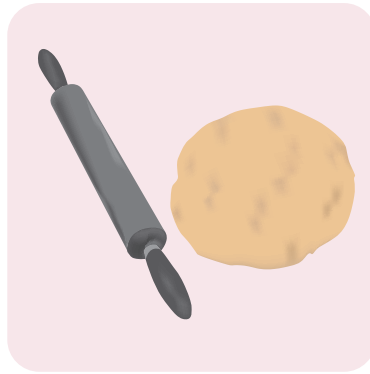
1-1/8 cup whole milk, warm
1/4 cup sugar
2-1/4 teaspoons Instant Or Active Dry Yeast
2 whole large eggs, lightly beaten
1 and 1/4 stick unsalted butter, melted
4 cups all-purpose flour

1/2 teaspoon salt
shortening/oil for frying

3 cups powdered sugar
Enough milk to make a thin icing (about 1/2 cup)

Glaze

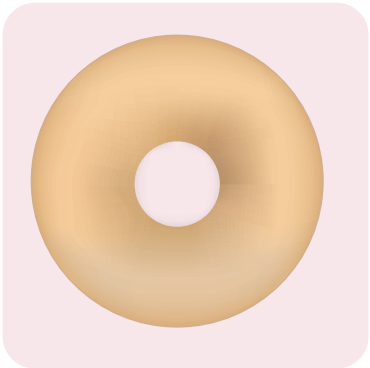
4 tablespoons salted butter, melted
1 teaspoon vanilla



- 1 Warm milk to 105 degrees. Combine sugar and milk in a mixing bowl. Add and combine the yeast and let rest for five minutes.
- 2 Add beaten eggs and melted butter to mixture. Slowly add flour until the dough forms. Let sit for ten minutes.

- 3 Place dough in a bowl and cover with plastic. Let the dough sit overnight in the refrigerator.
- 4 Remove dough from the fridge. Roll out on a floured surface until the dough is roughly a half inch thick. Use a donut cutter to cut the donuts. Separate the holes from the donuts and place on a greased baking sheet.

- 5 Cover the donuts and let them rise until they double in size.
- 6 Heat oil in a skillet until the oil reaches 375 degrees. Carefully place the donuts in the oil. Fry until golden brown, about 1 1/2 minutes per side. The holes will take only 30 seconds per side.



- 7 Remove donuts from oil with a slotted spoon or fork and set on a paper towel to remove excess grease. Let the donuts cool for a few minutes.

- 8 For the glaze, combine all the ingredients in a bowl and mix until smooth. Add just enough milk to reach an icing consistency.

- 9 Dip warm donuts into the glaze until halfway covered. Set the donuts on a cooking rack.
- 10 Satisfy your donut craving!