

QUICK DOUGHNUTS



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Makes :10 – 12 depending on size

500 g Golden Cloud Scone Mix

65 g butter

200 ml milk

1 egg

Oil for deep fat frying

420 g castor sugar

Rub the butter into the Golden Cloud Scone Mix until mixture resembles breadcrumbs.

Beat the egg and milk together and cut into the dry mixture with a palette knife until mixed through.

Place dough onto a lightly floured surface and lightly press out into a 15 mm thickness.

Cut into shapes using a cookie cutter. Cut a hole in the centre of each shape to form the doughnuts.

Preheat the oil in a large heavy-based saucepan and add the doughnuts in batches.

Fry until cookies are golden in colour.

Remove from oil with a slotted spoon and place on paper towel to drain.

Allow to cool slightly before rolling in the castor sugar.