



# Cake Doughnuts

## INGREDIENTS:

**All ingredients need to be at room temperature**

- 202 grams sugar
- 76 grams shortening
- 6 grams salt
- 3 grams ground nutmeg
- 101 grams eggs
- 708 grams unbleached all-purpose flour
- 38 grams baking powder
- 455 grams buttermilk

## DIRECTIONS:

1. In a mixer, cream together the sugar, shortening, salt, and nutmeg.
2. Incorporate the eggs in three additions.
3. Combine the flour and baking powder and add to the creamed mixture. Mix about 30 seconds on slow speed.
4. Add the buttermilk and mix to incorporate – be careful not to mix too much.
5. Roll out the dough on a well-floured surface to 3/8 inch thickness.
6. Cut the doughnuts using a doughnut cutter and place the doughnuts on a well-floured surface.
7. Fry the doughnuts for 1 minute per side in 375 degree oil.
8. Remove each doughnut and place on a wire cooling rack to drain.
9. Ice the doughnuts when cooled and add your favorite toppings.