

Donut

Ingredients:

2 ½ cup	All-purpose flour
3 tbsp	Shortening/butter
2/3 cup	Lukewarm Milk
¼ cup	Sugar
½ tsp	Salt
¼ cup	Yogurt/Curd
1 pinch	Baking Soda
1 ½ tsp	Yeast
oil	to deep fry

For the glaze:

¼ cup	Butter
1 cup	Icing sugar/powder sugar
3 tbsp	Milk
1 tsp	Vanilla Essence

Method:

1. In a bowl, mix Flour, sugar, salt, Yeast & shortening.
2. In a mixing bowl, mix yogurt and baking soda and mix well.
3. Add flour mixture to this mixture and mix well.
4. Add warm milk and knead to make sticky dough. Add 2-3 tbsp of water if needed to bind everything together.
5. Take dough to the counter and knead it for 10 minutes until soft, smooth & elastic.
6. Place dough in clean bowl and cover with a cling wrap.
7. Let the dough rise double in volume for 1 hour in warm place.
8. Dust it with flour and roll it into a disc of 1/3" thick.
9. Cut the donut shape using donut cutter or two different diameter objects (2 ½ inch and 1inch).
10. Place cut donuts on the tray and keep it covered with kitchen towel for 30-40 minutes.
11. Meanwhile mix all 4 ingredients and make the glaze and keep aside.
12. Heat oil in the pan and deep fry donuts 2 at a time until golden brown on medium flame.
13. Dip each donut in a glaze and coat it well.
14. Let it air dry for one hour.