



Category (Breads)

Buttermilk Doughnuts

Submitted by (Marilyn Horn)

<p><u>Recipe</u></p> <p>2 eggs 1 cup sugar 1/4 cup cooking oil 1 tsp. vanilla 4 cups flour 4 tsp. baking powder 3/4 tsp. salt 1/4 tsp. baking soda 1 cup buttermilk</p> <p>Beat eggs until thick and lemon-colored. Add sugar and beat until smooth. Stir in 1/4 cup cooking oil and vanilla. Add dry ingredients to egg mixture alternately with buttermilk. Roll out to 1/2 inch thickness. Cut with floured doughnut cutter. Fry in hot oil until golden brown (3 minutes). Sprinkle with sugar.</p>	<p><u>Grocery List</u></p> <p>(Ingredients you need from the store for recipe and any side dish you might add.)</p>
<p><u>Side dish</u></p> <p>(Optional: Any suggestions of foods that might go well with the main dish.)</p>	<p><u>Tips/Helpful hints</u></p> <p>(Any ideas that might be helpful to know when making this recipe.)</p>

