

Cinnamon Sugar Doughnut

My kids love doughnuts so much! So instead of buying them from outside, I make them home! Check out my amazing recipe for cinnamon sugar doughnut holes!

You'll Need:

5 cups of vegetable oil.
2 tbsps of sugar.
4 $\frac{1}{2}$ tsps of baking powder.
1 cup of milk.
1 large egg.
2 cups of all purpose flour.
 $\frac{1}{2}$ tsp of salt.
 $\frac{1}{4}$ cup of melted unsalted butter.

You'll Need (for the coating):

2-3 tbsps of melted butter.
 $\frac{1}{4}$ cup of granulated sugar.
2 tsps of ground cinnamon.

How to:

Mix all of the ingredients for the batter together until well combined and make about 24 large doughnut holes or 48 small ones.

Heat the oil in a large pot or a deep fryer until it reaches 350° then cook the doughnuts until golden brown.

Place the cooked doughnuts in a wire rack lined with paper towel to remove excess oil and lightly brush with butter before coating in the sugar and cinnamon mixture.

Serve while still warm and enjoy!

Easy, peasy and sweet! These doughnut holes taste amazing!

Give it a shot and let me know what you think.