

# Granny's Doughnuts

## Ingredients

1 cup sugar  
1 tsp nutmeg  
1 tsp baking soda  
1/2 tsp salt  
2 eggs  
1 tablespoon shortening  
1 cup sour milk  
6 cups flour

Original recipe makes 1 Servings

Servings

## Preparation

Mix sugar, nutmeg, soda, salt, eggs, milk and shortening. Add enough flour to roll out dough on a floured surface and cut with doughnut cutter. Heat shortening to 375 degrees F. and drop doughnuts in, turning several times. Drain on soft crumpled paper. Cool and dust with powdered sugar, or granulated sugar and or with cinnamon, or drizzle with glaze (see below) if desired. Repeat with doughnut centers. Note: milk can be soured by adding 1 Tbsp vinegar to 1 cup fresh milk.

## White Doughnut Glaze

2 cups powdered sugar  
1 tsp vanilla extract  
4 to 6 Tbsp milk

Mix powdered sugar, vanilla and milk with a fork t

o desired consistency. Thicken with powdered sugar or thin down with milk.