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MAPLE DOUGHNUTS

- 4 1/4 Cups Sifted Flour
- 3 1/2 Teaspoons Baking Powder
- 1 Teaspoon Salt
- 1/2 Teaspoon Nutmeg
- 1/4 Teaspoon Cinnamon
- 3 Eggs
- 3/4 Cup Sugar
- 3 Tablespoons Soft Butter
- 3/4 Cup Milk

FROSTING

- 1 1/2 Cups Powdered Sugar
- Boiling water
- 1/2 Teaspoon Maple Flavoring

DIRECTIONS

1. Sift together flour, baking powder, salt and spices.
2. Beat eggs then add sugar.
3. Beat well.
4. Mix in butter.
5. Add milk and sifted dry ingredients alternately.
6. Mix into a soft dough.
7. Turn dough onto a lightly floured board.
8. Knead lightly for a half a minute and roll out to 1/3 inch thick.
9. Cut with floured doughnut cutter. Remove trimmings.
10. Lift each doughnut on a wide spatula and carefully ease into 375 degree deep hot fat.
11. Put as many into the fat at a time as can be turned easily.
12. Fry for about 3 minutes, until completely browned on both sides.
13. Lift from fat with a long fork, do not pierce.
14. Drain on paper toweling.
15. Form trimmings into a ball. Make into doughnut balls or re-roll and cut.
16. For frosting - combine powdered sugar, maple flavor and enough boiling water to make a smooth glaze.
17. Top doughnuts with frosting.