



Mini Doughnuts

Mini doughnuts are so much fun to make - no machine required! I cook mine in an inch or two of canola oil in a heavy pot on the stove. Just make sure an adult is around to help with the frying.

Dough:

1 cup milk, warmed or at room temperature (or water)

2 tsp instant, quick or active dry yeast (or 1 packet)

3 cups all-purpose flour, plus extra for rolling

1/4 cup sugar

1/4 cup butter, softened

1 large egg or 1/4 cup Just Egg

1 tsp salt

canola oil, for frying

cinnamon-sugar, for dipping

Put the warmed milk or warm water in a large bowl and stir in the yeast. Let it sit for a few minutes, then stir to dissolve. (If you're worried that it may be inactive, add a pinch of sugar and let it sit, without stirring it, for about 10 minutes, to make sure it starts to get foamy.)

Add the flour, sugar, butter, egg and salt and stir, then knead until you have a soft, sticky dough. You can do this by hand or using the hook attachment of your stand mixer. Cover and let it sit for at least half an hour, or an hour if you have time.

Turn the dough out onto a lightly floured surface and pat until it's about 1/2 inch thick. Cut out as many rounds as possible using a small round cutter, the open end of a small tomato paste can or a shot glass. Poke a hole in each with a chopstick or your finger, stretching it out a bit as the doughnuts will puff up as they cook—make the hole bigger than you want it to be. If you like, cover with a kitchen towel and let them rise for another 20-30 minutes (this isn't necessary, but will produce lighter doughnuts).

Heat about 2 inches of oil in a deep, heavy pot until it's hot but not smoking. You'll know when it's hot enough by dipping in a piece of bread or a bit of dough - it should start sizzling right away. Carefully lower 5-6 doughnuts into the oil, depending on the size of your pot (you just don't want to crowd it too much) and cook, turning occasionally with tongs or a slotted spoon, until puffed and golden, about 2 minutes.

Transfer to a plate or cookie sheet lined with paper towels to drain, then toss in cinnamon-sugar while still warm. Reroll the scraps or just cook them as scraps—the wonky pieces are my favourites! Makes a few dozen mini doughnuts.