DONUTS

INGREDIENTS
- 1 CAN PILLSBURY BISCUITS (NON-FLAKY)
- VEGETABLE OIL FOR FRYING

ICING GLAZE
- ½ CUP POWDER SUGAR
- ½ TEASPOON VANILLA
- MILK

TOPPINGS
- SPRINKLES
- CINNAMON AND SUGAR
- POWDERED SUGAR

INSTRUCTIONS
1.) HEAT VEGETABLE OIL IN A LARGE PAN ON MEDIUM HEAT.

2.) SEPARATE BISCUITS, THEN WITH A COOKIE CUTTER OR SOMETHING SIMILAR, CUT A HOLE IN THE MIDDLE TO CREATE YOUR DONUT.

3.) FRY UNTIL GOLDEN BROWN. LET SET ON A PLATE WITH PAPER TOWELS ON IT.

4.) LET COOL A BIT AND THEN DIP INTO YOUR FAVORITE TOPPING.

5.) FOR A CINNAMON SUGAR COATING, DIP DONUT INTO BUTTER THEN INTO A CINNAMON AND SUGAR MIXTURE (3 TB SUGAR, 1 TSP CINNAMON)

6.) FOR A SIMPLE GLAZE, MIX ½ CUP POWDERED SUGAR, ½ TEASPOON VANILLA AND MILK (A LITTLE AT A TIME) TO CREATE A SWEET, STICKY GLAZE.