

# 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.

