

Donut Recipe

Ingredients:

- 2 Tablespoons of White Vinegar
- 3/8 Cup of Milk
- 2 Tablespoons of Shortening
- 1/2 Cup of Sugar
- 1 Egg
- 1/2 Teaspoon Vanilla Extract
- 2 Cups of Flour- sifted
- 1/2 Teaspoon of Baking Soda
- 1/4 Teaspoon of Salt
- 1 Quart of Oil
- 1/2 Cup of Powdered Sugar



Instructions:

- Stir together the Vinegar and Milk, let stand a few minutes until thick
- Cream together Shortening and Sugar until smooth, Beat in Egg and Vanilla until blended
- Sift together Flour, Baking Soda, and Salt, stir into Sugar mixture, alternating with Vinegar and Milk mixture.
- Roll dough on a floured surface to 1/3 inch thickness, cut dough into shapes of donuts, let stand for 10 minutes
- Heat Oil in a deep skillet to 375 degrees F. Fry donuts in the hot oil until golden, turning over once. Drain on paper towels, dust donuts with powdered sugar while they are still warm, and enjoy!