

No-Fry Doughnuts

- 2 packages active dry yeast
- ¼ cup warm water (105 to 115 degrees)
- 1 ½ cups lukewarm milk (scalded, then cooled)
- ½ cup sugar
- 1 tsp. salt
- 1 tsp. nutmeg
- ¼ tsp. cinnamon, if desired
- 2 eggs
- ⅓ cup shortening
- 4 ½ cups flour
- About ¼ cup butter or margarine, melted
- Cinnamon sugar or sugar

In large mixer bowl, dissolve yeast in warm water. Add milk, sugar, salt, nutmeg, cinnamon, eggs, shortening, and 2 cups of the flour. Blend ½ minute on low speed, scraping bowl constantly. Beat 2 minutes at medium speed, scraping bowl occasionally. Stir in remaining flour until smooth, scraping side of bowl. Cover; let rise in warm place until double, 50 to 60 minutes. Turn dough onto well-floured cloth-covered board; roll around lightly to coat with flour. (Dough will be soft to handle.) With floured stockinet-covered rolling pin, gently roll dough about ½ inch thick. Cut with floured 2 ½-inch doughnut cutter (or cut both ends out of a can about 2 ½ inches in diameter and use 1-inch cutter for centers). Lift doughnuts carefully with spatula and place 2 inches apart on greased baking sheet. Brush doughnuts with melted butter. Cover; let rise until double, about 20 minutes. Heat oven to 425 degrees. Bake 8 to 10 minutes or until golden. Immediately brush with melted butter and shake in cinnamon sugar or sugar. Yields 1 ½ to 2 dozen doughnuts.

