Home-made Donuts

From the kitchen of BSA Troop 410, Conyers, Georgia

In a Dutch Oven heat about 1 1/2 gallons of oil to 375
(use a thermometer to measure temperature)

Prep Time: 10 minutes
Makes about 4 dozen

1 egg
1 cup sugar
1 cup milk
1/2 tsp salt
1/2 tsp nutmeg
4 tsp baking powder
3 cups flour
Powdered sugar
Cinnamon
*Sift salt, nutmeg, baking powder, and flour together.
*Beat egg, blend with sugar and milk
*Add blend to sifted dry mixture
*Use 1 tsp of dough (yes a teaspoon is correct)
*Cook until brown and crispy
*Sprinkle with powdered sugar and/or cinnamon before serving