

A Recipe From *tikkido*

Cinnamon Sugar Cake Doughnuts Recipe

<http://tikkido.com/blog/cinnamon-sugar-cake-doughnut-recipe>

Ingredients:

- 1 cup sugar
- 4 teaspoons baking powder
- 1 ½ teaspoon salt
- 2 eggs
- ¼ cup butter, melted
- 1 cup milk
- 4 cups flour
- oil for frying
- cinnamon sugar for coating

Instructions:

1. Mix ingredients in a mixer until a thick dough forms. Chill, covered, for at least an hour.
2. Roll out to ½” to ¾” thickness. Use round cookie cutters or a doughnut cutter to cut into doughnut shapes.
3. Preheat oil to 375 degrees Fahrenheit. Fry doughnuts for approximately 3 minutes each, flipping halfway through.
4. Let drain on paper towel. While still warm, coat in cinnamon sugar.

