

Donuts Recipe

Ingredients

- 2 cups all-purpose flour
- 1/2 cup granulated sugar
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1/2 cup milk
- 2 large eggs
- 2 tablespoons melted butter
- 1 teaspoon vanilla extract
- Cooking oil, for frying
- Toppings of your choice (sprinkles, powdered sugar, chocolate sauce, etc.)

Procedure

- In a large bowl, combine the flour, sugar, baking powder, and salt. Give it a quick mix to combine the dry ingredients.
- In a separate bowl, whisk together the milk, eggs, melted butter, and vanilla extract until well combined.
- Gradually pour the wet ingredients into the bowl of dry ingredients. Stir the mixture with a wooden spoon or spatula until a dough forms. It might be a bit sticky, but that's okay.
- Lightly flour a clean surface and transfer the dough onto it. Let the kids knead the dough for a few minutes until it becomes smooth.
- Using a rolling pin, roll out the dough to about 1/2 inch thickness. Let the kids use donut-shaped cookie cutters or simply shape the dough into small rings using their hands.
- Heat cooking oil in a deep pot or frying pan over medium heat. The oil should be about 1-2 inches deep.
- Carefully place the donuts into the hot oil, frying a few at a time. Let them cook for about 2-3 minutes on each side until they turn golden brown. Be sure to supervise the kids closely during this step.
- Once the donuts are cooked, use a slotted spoon or tongs to remove them from the oil and place them on a paper towel-lined plate to drain excess oil.
- Let the donuts cool slightly before decorating. Provide various toppings such as sprinkles, powdered sugar, or chocolate sauce for the kids to get creative and decorate their own donuts.

