

Baked Doughnuts 3 Ways

Amount	Measure	Ingredient - Preparation Method
1/4	cup	butter
1/4	cup	vegetable oil
1/2	cup	sugar
1/3	cup	brown sugar
2	large	eggs
1 1/2	teaspoons	baking powder
1/4	teaspoon	baking soda
1	teaspoon	ground nutmeg
3/4	teaspoon	salt
1	teaspoon	vanilla extract
2 2/3	cups	flour
1	cup	milk

Preheat oven to 425. Lightly grease 2 standard doughnut pans.

Beat butter, vegetable oil and sugars until smooth.

Add the eggs and beat.

Stir in baking powder, soda, nutmeg, salt and vanilla.

Stir the flour in alternatively with milk, beginning and ending with flour.

Fill wells in pan to 14" from top.

Bake for 10 minutes. Remove from oven and let cool for 5-7 minutes before removing from pan.

Shake warm doughnuts in bag with cinnamon sugar or sugar to coat, or make a glaze.

Description: "pastry" Yield: "12"