

# SPUDNUTS

[potato donuts]



25 spudnuts



1.5 hours

## INGREDIENTS

- 2 cups warm mashed potatoes
- 2 cups sugar
- 2 TBSP butter; melted
- 1 cup milk at 100°F
- 1.5 TBSP active dry yeast
- 1/4 tsp mexican vanilla (1 tsp for other brands)
- 6.5 – 7 cups flour for a soft dough
- Oil for frying

Glaze:

1 cup powdered sugar  
2–3 TBSP milk

Sugar & Cinnamon

Mix 1 cup of sugar and 1 tsp cinnamon

## PREPARATION

- Add warmed milk and yeast into a container and let bloom for 5 minutes.
- In a stand mixer; mix together mashed potatoes, sugar, butter, and vanilla until well combined. Add milk with yeast and 3 cups flour. Mix until no dry flour is visible.
- Add more flour while kneading, 1 cup at a time. Until dough is soft and no longer sticky.
- Cover and rise for 1 hour.
- Roll out the dough to 1/2 inch thickness.
- Cut out with a circular mold and a smaller one for the middle cut out.
- Place cut out on a parchment, cover, and rest until all the dough has been cut.
- Heat oil to 375°F, once heated. Take a piece of dough, stretch it gently, and place it in the heated oil. Fry each donut for after 30 seconds to a minute, flip donuts, and cook until lightly browned on both sides. Remove from the oil and place it on a paper towel-lined plate. Continue until all donuts are fried.
- Dip into a sugar and cinnamon mix or mix the glaze to preferred consistency, dip the donuts, and ENJOY!!!