

Potato Doughnuts

Prep: 20 min

Cook: 50 min

Serves: Approx. 4 dozen

Ingredients:

- 2-1/2 cups mashed potatoes or riced potatoes (without added milk, butter or seasonings)
- 1 cup whole milk
- 3 large eggs, room temperature, lightly beaten
- 2 tablespoons butter, melted
- 2 cups sugar
- 2 tablespoons baking powder
- 5 to 6 cups all-purpose flour
- Oil for deep-fat frying

Glaze:

- 2 cups confectioners' sugar
- 5 tablespoons half-and-half cream
- 1/2 teaspoon vanilla extract
- Optional: Food colouring and sprinkles

Method:

1. In a large bowl, combine the potatoes, milk, eggs and butter.
2. Combine the sugar, baking powder and 2 cups flour; stir into potato mixture.
3. Add enough remaining flour to form a soft dough.
4. Refrigerate, covered, 1 hour.
5. Divide dough in half. Turn each half onto a lightly floured surface; roll to 1/2-in. thickness. Cut with a 2-3/4-in. doughnut cutter.
6. In an electric skillet or deep-fat fryer, heat oil to 375°.
7. Fry doughnuts, a few at a time, until golden brown on both sides. Drain on paper towels.
8. In a small bowl, mix glaze ingredients until smooth.
9. Colour glaze if desired. Dip doughnuts in glaze and sprinkles as desired.

Enjoy!! 😊