



Doughnuts (Ring)

8 ounces of Juvella White Flour Mix.
1 ounce of butter
1 ounce of castor sugar
1 level teaspoon of bicarbonate of soda
1 level teaspoon of cream of Tartar
1 Egg (Beaten with 5 tablespoons of milk)

Method

Rub the butter into the dry ingredients, then add the egg and milk mixture. (If too dry, add a little more milk, if too wet, add a little flour until a handleable dough is obtained)

Roll out on a floured board to about 1/4 of an inch in thickness, then cut discs using a two inch circular cutter.

Cut out the centre with a 5/8 inch cutter, and fry about six at a time in hot oil in the chip-pan, turning to cook both sides evenly to a darkish brown colour.

Remove from the fat using a skewer. Allow to drain, then roll in about 2 ounces of sugar in a dish while still hot.

Serve immediately, while still hot.

Makes about 20



This recipe has been brought to you by The Cream Of Tartar Company Limited

Web site :- Thecreamoftartarcompany.com

Thecreamoftartarcompany.co.uk

Email:- Thecreamoftartarcoltd@hotmail.com

Tel:- 07710958581