

DOUGHNUT HOLES, Sugar Cinnamon

Here's the basic recipe for plain doughnuts (or doughnut holes) fried in oil and rolled in sugar cinnamon.

1-1/4 cup of **Arnel's Originals Make-a-Cake Mix**

1/2-cup sugar

1/4 cup Earth Balance Margarine (or coconut oil with 1/4 teaspoon sea salt)

1/3 cup Buttermilk (mix *milk* + 1/2 teaspoon apple cider vinegar and set aside)

2 eggs

1-teaspoon vanilla

oil - for frying

1/4-cup sugar

1/2-teaspoon cinnamon

(For coating the finished doughnut hole)

Measure 1/4 cup of Arnel's Originals Make-a-Cake Mix in a bowl and set it aside

In a separate bowl, beat the next 4 ingredients.

Add the cake flour and beat again.

Fill a small pot with 2" of cooking oil.

When the oil is hot, drop scoopfuls of dough into the hot oil (I used a #70 pastry scoop)

Within 5 minutes, each doughnut hole is browned on both sides.

Remove doughnut hole with a toothpick and drain in a paper towel.

While still warm, roll in sugar/cinnamon

