

Yeast Doughnuts

Sugar, Granulated, 15-1/2 ounces

Salt, 1 ounce

Shortening, 9 ounces

Step 1. Cream sugar, salt, and shortening in mixing bowl at medium speed

Eggs, Whole, 6

Vanilla, 3 Tablespoon

Step 2. Add eggs, and vanilla; mix at low speed until blended

Yeast, Instant, 3 ounce

Water, Cold, 4-2/3 cups

Step 3. Add yeast and water to mixture

Flour, Bread, 5 lb 4 oz

Milk, Non-fat Dry, 3 1/2 oz

Nutmeg, 2 Tbsp

Step 4. Sift together flour, milk, and nutmeg; add to mixture.

Using dough hook, mix at low speed 1 minute or until all flour mixture is incorporated into liquid.

Continue mixing at medium speed for 10 minutes or until the dough is smooth and elastic.