

Decorated Sugar Donuts

María de Jesús Pérez Santos from Mexico

INGREDIENTS

- 6 cups of flour
- 4 eggs
- 1 cup of milk
- 6 ½ tablespoons of water
- 10 tablespoons of butter
- Oil (enough to fry the donuts)
- 1 and ½ tablespoons of baking powder
- ½ cup of sugar

DIRECTIONS

PREPARATION:

- Mix the flour with the baking powder until it has the same consistency.
- Beat in the other ingredients (eggs, milk, water, and butter) until you create a dough with the desired consistency. Let it rest for an hour.
- Once rested, take small balls of dough and begin to shape them into donuts.
- Let the donuts rest for another hour on a tray.
- Fry the donuts in boiling oil. Once fried, take them out of the oil and leave them to dry.

TO SERVE:

- Decorate to taste.

