

Sugar Doughnuts



250g plain flour
1/2 tsp salt
70g cold unsalted butter
1 tsp baking powder
170ml milk

Mix all the ingredients apart from the milk so that's it's breadcrumb like texture

Slowly add the milk. You may not need it all.

Create a firm-ish dough...

Roll out to about 1cm thickness.
Cut doughnut shapes (you can use two circle cookie cutters)

In a pan/fryer heat oil.

Slowly add the doughnuts in and flipping over every so often. Fry until golden brown.

Take out.
Then dip in some sugar