



The Golden Thimble's Blue Book Recipes

<http://www.thegoldenthimble.com>

Grandma's Buttermilk Cake Donuts

4 1/2 cups flour
1 cup sugar
2 tsp. baking powder
1 tsp. soda
1 tsp. salt
1/2 tsp. nutmeg
1 cup buttermilk
1/4 cup melted margarine
2 eggs, slightly beaten
1 tsp. vanilla

Combine dry ingredients in large bowl, mixing well. Combine rest of ingredients; add to flour mixture, blending well. Heat oil in deep fat fryer or kettle to 360 degrees. Toss dough on well floured surface until not sticky.

Roll out half at a time with floured rolling pin to 1/4 inch thick. Cut with floured donut cutter. Slip 4-5 donuts cautiously into hot fat; cook until nicely browned. Turn when each rises to surface. Drain on paper towels.

Let oil return to 360 degrees F and repeat until all rings are cooked. Shake a few donuts at a time in a bag with powdered or granulated sugar or cinnamon sugar mixture.