



Ingredients:

2 cups (255 grams) all-purpose flour
2 teaspoons granulated sugar
1/2 teaspoon fine salt
2 1/2 teaspoons baking powder
6 tablespoons (85 grams) cold unsalted butter, cubed
3/4 cup (170 grams) whole milk
Canola oil for frying
Granulated sugar for coating

Directions:

1. Pour 2 inches of canola oil into a heavy bottomed pot with a deep-fry thermometer attached. Heat to 350° F.
2. Meanwhile, in the bowl of a food processor, combine the flour, sugar, salt, and baking powder. Add the butter and pulse several times to cut the butter into the flour until the mixture resembles coarse meal. You can also do this by hand with a pastry blender. Stir in the milk until combined.
3. Turn the dough out onto a floured surface and dust the dough with flour. Gently pat the dough out until it's a 1/2-inch in thickness. Use a 2-inch round biscuit cutter to cut out circles.
4. Fry the doughnuts a few at a time, being careful not to overcrowd the pot. Fry until golden brown and cooked through, about 2 minutes per side, being careful not to let them burn. Let drain on a paper bag (or paper towels) to soak up the excess grease.
5. While still hot, generously coat each doughnut in granulated sugar. Serve. Doughnuts are best served the day they are made.

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