

# Dough Nuts

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## ingredients

	Quantity:	Measure:	Ingredients:	Descrip
	2	Teaspoon	Baking Powder	
Half		Teaspoon	Cinnamon Powder	
1		Teaspoon	Cloves (spice)	
1.5		Tablespoon	Dalda (Vegetable Ghee)	For creaming wi
1		Whole	Eggs	
2		Teacup	Flour, Maida - (Refined)	
Half		Teacup	Milk	
1		Salt-Spoon	Salt	
Half		Teacup	Sugar	

## Method

Cream sugar and Dalda. Add beaten eggs and milk and mix well. Add the rest of the ingredients, including the flour and mix thoroughly into a smooth dough.

Sprinkle some flour on the rolling board, and put a handful of and make a 2 inch diameter and half inch high ball, and make a whole in the middle. Alternately, roll out the dough on the board, of half inch thickness, and cut 2 inch diameter rounds from it, and make a whole in the middle about 1 inch diameter.

Deep-fry in cooking oil or Dalda, and when fried, remove, and sprinkle finely powdered sugar on the doughnuts.

Makes 24 doughnuts..