

Drop Donuts

Nothing conjures the taste more than a mouthful of pumpkin pie or these orange-flavoured drop donuts!

2 Tablespoons Shortening
1/2 C Sugar
2 Eggs
1 Tablespoon (or more) Grated Orange Rind
2 Cups Flour
2-1/2 Teaspoons baking powder
1/2 Teaspoon salt
1/2 Cup Orange Juice - fresh is best!

Mix all ingredients until a thick batter. Drop by spoonfuls into hot oil. Cook at 300F for about 6 minutes until golden brown. Test temperature first with one donut. Break open to see that it is cooked through. If it seems dark enough on the outside but not cooked thoroughly lower the temperature to ensure they will cook all the way through. Drain on paper towels then roll in granulated sugar.

And enjoy!



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