

Cinnamon Sugar Donuts

You'll never buy them again!

- Servings - However many biscuits your can makes
- Prep time - 5 minutes
- Cook time - 5 minutes

Ingredients

- 1 can biscuits
- 1 cup sugar
- 1.5 tablespoons cinnamon
- 3/4 stick butter (6 tablespoons), melted
- Vegetable oil for frying

Protocol

1. Pour enough oil into your pan to make it just less than 1/2 inch deep. Turn on the heat to medium-high heat to let the oil heat up.
2. Take your biscuits out of the can and separate them. Put your melted butter in one bowl and mix your cinnamon and sugar in another.
3. Using a small round cookie cutter or plastic bottle cap cut out the center of each biscuit. Keep the holes though - of course you're going to fry those up, too!
4. To test if the oil is hot enough, add a single hole to the pan and it should sizzle and bubble around the edges. The hole should turn nice and golden-brown within a minute or so if the oil is hot enough.
5. Carefully add the donuts to the hot oil (ours fit in one pan). They fry up fast so the first one should be close to flipping by the time you add the last donut. You want to flip them once they turn pretty and golden-brown.
6. Once all the donuts are flipped, the first should be about done. Remove them all to a plate as they finish browning. Fry up the holes now!
7. Once everything is fried, dip one at a time in the melted butter, then in the cinnamon sugar mixture.
8. Serve and enjoy!