



**Breakfast-and-Brunch-Recipes.com**

*Quick and Easy Breakfast and Brunch Ideas for your busy life*

This printable recipe courtesy of <http://www.breakfast-and-brunch-recipes.com>

## Potato Doughnut Recipe

**Prep Time:** 30 Minutes

**Frying Time:** 30 Minutes

### Ingredient List:

3/4 cup sugar  
2 eggs, beaten  
1/4 cup milk  
3 Tablespoon lard (or butter), melted  
1 cup mashed potatoes  
3 cups sifted flour  
4 teaspoons baking powder  
1 teaspoon salt  
1/2 teaspoon nutmeg  
1/2 teaspoon mace (\*see below for description)

-----  
Vegetable Oil or Lard for frying  
-----

### Kitchen Equipment Needed

Two medium mixing bowls  
deep fryer or deep walled skillet

### Instructions:

- Step 1: In a medium mixing bowl, mix the sugar, eggs and milk.
- Step 2: Mix in lard and shredded potatoes to the sugar and egg mixture.
- Step 3: In a separate bowl, sift together the flour, baking powder, salt, nutmeg, and mace.
- Step 4: Add dry ingredients to the wet mixture. Mix well.
- Step 5: Chill dough until stiff.
- Step 6: On a floured board, roll out dough until 1/3" thick.
- Step 7: Cut doughnuts with a doughnut cutter. Let stand and rest 5-10 minutes.
- Step 8: Heat oil and fry in hot fat.

\*Mace is a spice that is derived from the outer shell of nutmeg. It has a similar flavor and aroma to nutmeg, but more delicate. You may substitute an additional 1/2 teaspoon of nutmeg in this recipe for the mace if you do not have that on hand.

-----  
Copyright <http://www.breakfast-and-brunch-recipes.com> All rights reserved.

Sign up for the Breakfast and Brunch Express Monthly Newsletter:  
<http://www.breakfast-and-brunch-recipes.com/e-zine.html>.