



The Golden Thimble's Blue Book Recipes

<http://www.thegoldenthimble.com>

French Doughnuts

5 tbsp. softened Parkay margarine
½ cup sugar
1 egg
1 ½ cups flour
2 ¼ tsp. baking powder
¼ tsp. salt
½ tsp. nutmeg
½ cup milk

Topping

6 tbsp. Margarine, melted
Mix up some cinnamon and granulated sugar

Cream margarine, sugar and mix well.

Add egg and mix.

Combine dry ingredients; add alternately with milk.

Fill greased muffin tins half full and bake 20 to 25 minutes at 350° F.

While still warm, dip tops of muffins into melted butter and then into the cinnamon and sugar mixture.

Store in zip lock bag

TOPPING: Remove doughnuts from pan immediately. Dip or toss in melted margarine, then into cinnamon-sugar mixture.

Makes 12 doughnuts.