



# RECIPE

## Yeast Dough

**Water - 3 lbs 6 oz**

**Eggs - 8oz**

**Yeast - 8 oz**

**Flour - 6.25 lbs**

**Sugar - 8 oz**

**Milk Powder - 4 oz**

**Salt - 1.6 oz**

**Baking Powder - 1 oz**

**Shortening - 8 oz**

Add yeast to room temperature water and Eggs. Weigh out all ingredients and place on top of water, yeast, egg mixture. Mix on low for 1 minute.

Add shortening and aged dough, mix for an additional 2 minutes on low. Mix on high for 4 minutes.

Round Dough and let rest for 40 minutes.

Roll flat to 1/8 in thickness, cut desired Done shapes, cover with plastic bag for 20 minutes.

Fry for 30 seconds on each side in 350 degree shortening.

## Vanilla Glaze

**Powdered Sugar - 1.5 lbs**

**Evaporated Milk - 8 oz**

**Vanilla Syrup - 1/8 oz**

Mix powdered sugar in mixer with paddle attachment.

Add evaporated milk and vanilla.

Mix Until Smooth.

Dip warm donuts in glaze.

Eat them with people you love!

# Happy Thanksgiving