**DONUTS**

**Donuts**

1/2 bag of refrigerator bread dough

1/2 c. flour

Oil for frying

1. Heat oil in deep-fryer.
2. Turn the dough out onto a floured surface and gently roll out to 1/2 thickness. If the donuts are too thick, they will not cook thoroughly and have a doughy inside.
3. Cut with a floured donut cutter.
4. Slide donuts into the hot oil using a turner.
5. Fry donuts on each side until golden brown.
6. Remove from hot oil and drain on a cooling rack.
7. Dip donuts into the glaze while still hot, and set onto cooling rack to drain off excess.

**Glaze**

1/3 c. butter

2 c. powdered sugar

1 ½ tsp. vanilla

4 Tbsp. hot water

1. Melt butter in a saucepan over medium heat.
2. Stir in powdered sugar and vanilla until smooth.
3. Remove from heat and stir in hot water, one tablespoon at a time until the glaze is somewhat thin but not watery. You may not need to use all of the water.
4. Set aside until donuts are ready to glaze.