

Donuts in 15 Minutes

My family calls these Dad's Donuts and we'd cook them in the cast iron dutch oven while camping. If you're not a camper, don't worry, they're even easier to make at home. I've found that I prefer the buttermilk biscuits more than any other type when making these.

Ingredients

- 1 can Biscuit Dough, 7.5oz
- Canola Oil
- Topping Ratio**
- 1/4 cup Sugar
- 4 teaspoons Cinnamon, ground



Method

1. Add ~1" oil to a pan and heat to near smoking point. If you use canola oil, this ought to be around gas mark 6.
2. While oil is heating, mix the cinnamon sugar together. I just mix to taste, but you can always use the cinnamon/sugar ratio for good measure.
3. Next, open the biscuits and poke holes in the center.
4. Test to make sure oil is hot enough by adding a small ball of dough to the oil. If it turns dark golden brown in about 25 seconds, it's good to go.
5. Add dough to oil and cook each side for about 25 seconds or until dark golden brown.
6. Remove donuts from oil, and place on paper towel for a few seconds to drip. While it's still hot, cover the donut in the cinnamon sugar mixture.
7. Eat while still warm.

Notes

Do not use biscuit dough that has butter chunks.

Prep

- Start to finish: 15 Minutes

Source: [Chris Mower \(TheCookingDish.com\)](http://TheCookingDish.com) (2 servings | 10 Donuts)