



Cedar + Stone, Urban Table at JW Marriott Minneapolis Mall of America: Donuts

Makes 24 donuts

Ingredients

- 1 cup water
- 1/4 cup sugar
- 1/2 cup butter
- Pinch of salt
- 2 cups flour
- 5 eggs
- Oil
- 1/2 cup cinnamon sugar

Instructions

1. Add water, sugar, butter, and salt to a medium saucepan and bring to a boil.
2. Add the flour, turn the heat to low and stir well with a wooden spoon until a dough ball forms. Stir for another 2 minutes.
3. Remove from heat and place in a large mixing bowl.
4. Mix the dough with a hand blender at medium speed until it is at room temperature.
5. Add the eggs one at a time until fully combined.
6. Form dough into small balls.
7. Heat oil in a pan over medium-high heat.
8. Place dough balls into the oil and fry for 10 minutes apiece. Roll through the cinnamon sugar before serving.

