



Ridiculously Easy Homemade Doughnuts

- Vegetable oil, for frying
- 1 can large buttermilk biscuits (anything but the flaky kind)
- 1 teaspoon ground cinnamon
- 1/4 cup sugar
- 1/2 cup confectioners' sugar
- 1-2 tablespoons milk
- 4 tablespoon butter, melted & divided

Directions

Heat 1/2 inch of vegetable oil in a large skillet over medium heat.

In a shallow bowl, stir together the ground cinnamon and sugar and set aside.

In another bowl, melt 3 tablespoons butter. In a small bowl, whisk together 1/2 cup of confectioners' sugar, 2 tablespoons of milk and 1 tablespoon melted butter, set aside. This is the glaze.

Lay out the biscuits on a cutting board and with a 1 1/2-inch round cookie or biscuit cutter, cut out a hole from the middle of each biscuit. Fry them in the oil until golden and then flip with tongs to fry the other side. You can even fry the donut holes. Drain on paper towels and then dip in butter and toss in the cinnamon-sugar or glaze.