



CAMPOUT DONUTS RECIPE

Troop 12 uses an extra-large cast-iron “fish pan” to make our fried goodies. We can turn-out about 4 dozen donuts in under 30 minutes. A legless cast iron Dutch Oven will also work well atop a camp stove. If you’re frying these at home, any sturdy metal pot will work just fine.

NEEDS:

- Cooking Oil
- Canister of “Flaky Layers” Grands Biscuits (makes 16 donuts)
- Topping options (cinnamon, granulated sugar, powdered sugar, premade frosting/glaze)
- Metal tongs
- Bed of paper towels
- Large (quart or larger) Ziploc bags

DIRECTIONS:

1. Add about 1 to 1 ½ inches of oil in your cooking pan, turn on the stove and bring the oil up to temperature (between 350 and 375). *NOTE: Oil that’s too hot will get the outside dark and crisp but leave the inside partially uncooked.*
2. Open the canister of biscuits.
3. Remove one biscuit and peel it apart into two discs approximately equal in thickness.
4. Carefully poke a hole in each disc (using a finger or other implement)
5. Carefully drop each disk into the oil. They will float and start to expand.
6. Keep an eye on the bottom of each donut, looking for an appetizing golden-brown color.
7. Using metal tongs, carefully flip each donut over to fry the opposite side.
8. Once the bottom matches the golden-brown color of the top, carefully remove each donut, and allow it to drain and cool on a bed of paper towels.
9. Repeat for as many biscuits as you’d like.

TOPPINGS:

POWDERED: Pour several tablespoons of powdered sugar into a Ziploc bag OR add granulated sugar and cinnamon OR whatever combination you’d like.

Drop 2 donuts in the bag and shake. Once donuts are coated to your desired amount, remove from the bag and serve. Repeat with remaining donuts.

FROSTED: Premade frosting can be heated or thinned and drizzled over donuts as a glaze. Top with sprinkles if desired. Vanilla, Chocolate, Cream Cheese, and Lemon frostings are all very popular. Repeat with remaining donuts.

SPECIAL: Add 1-2 tsp maple syrup with premade vanilla frosting. Mix well. Spread evenly over donuts. Top with slices of not-to-crispy bacon. Repeat with remaining donuts.

