

Ingredients

1. 1 cup: Of whole milk 110 F
 2. 1 tablespoon: Of (active and Dry) yeast
 3. 1/4 cup: Of granulated sugar
 4. 2: eggs (Large)
 5. 86g: Of butter
 6. 1 teaspoon: Of vanilla essence
 7. 4 cups: of all-purpose flour
 8. 1/2 teaspoon: of salt
 9. 1/4 teaspoon: ground nutmeg
 10. 1-2 quarts of vegetable oil
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1. Make sure the milk is the right temperature, then pour it into a large bowl, then gently put the yeast in and the 1/2 of sugar. Give the mixture a light stir around a few times then let it sit for five minutes, when you come back the top layer it should be frothy. If it isn't you should try to put new yeast in.
 2. Put your eggs, the rest of the sugar, 2 cups of flour, vanilla essence, salt, nutmeg and butter (Make sure the butter is melted so it is soft to the touch), while a mixer is on low. Keep it on low until the mixture is combined, then add the rest of the flour. Then beat on high speed until the dough isn't sticking to the sides of the bowl any more.
 3. Take the dough out of the bowl and start kneading the dough, for two minutes, then grease a bowl and put the dough in there, leave the bowl in a warm place, like in the oven that has just been on, leave it there for about one hour and a half.
 4. Once the dough is doubled in size punch it so it can get rid of bubbles then, turn it over to keep punching it on either side. Roll the dough out so it is about one 1/2 inch thick then get a doughnut cutter (Or any shape) and cut the shapes. Put some baking sheets out and then put a couple of donuts on them. Wait for about 15 minutes.

5. Pour the oil into a pot and set it over medium heat, put two to three doughnuts at a time, make sure to keep a doughnut on one side for 1 minute. Take your doughnuts out and let them cool on a rack, then enjoy them.