

Grandma Mildred's Donuts

- 4 eggs
- 2 cups Sugar
- 1 tsp salt
- 1 tsp vanilla
- 1 tsp nutmeg
- 3 T Butter (melted and cooled)
- 2 tsp baking soda
- 2 tsp baking powder
- 1 cup buttermilk
- 1 cup milk
- about 10 cups flour

Mix together all ingredients. Roll out dough to 1/2 inch thickness and cut with a donut cutter. Drop in 350 degree oil turn over when they start to float to brown the other side. Remove from oil and cool on a wire rack.

While still warm drop desired number of donuts in a bag with powdered sugar. (We did this with the donut holes)

Chocolate Topping:

- 2 oz. semi-sweet chocolate
- 2 T. butter
- 1 cup powdered sugar
- 2 T. boiling water
- 1 tsp vanilla

Melt chocolate and butter. Stir until smooth. Stir in remaining ingredients. Dip tops of donuts into the chocolate and set on wire rack to set.

