

# Camp Donuts



## Ingredients:

Biscuits (non-flakey)	Oil (vegetable or canola)
Cinnamon Sugar	Powdered Sugar

## Tools:

Skillet (cast iron)	Paper bags
Tongs	Paper plates & towels
Gloves	Camp stove
Knife or a cap of a water bottle (to make holes)	

## Instructions

1. Start by pouring  $\frac{1}{4}$  to  $\frac{1}{2}$  inch oil in skillet. Preheat oil until oil is shimmering. Test oil temperature by putting a little piece of biscuit dough in oil. If it begins to brown, the oil is ready. If it sinks to the bottom and not floating, it is not ready.
2. While oil is heating, get all your tools ready. Put the sugars in paper bags. Line paper plates with paper towels.
3. Prepare your donuts by taking out the biscuits on a cutting board. Use the knife or cap to make the donut holes.
4. When oil is ready, place biscuits in oil. Do not crowd the pan. While placing them in the oil, put them in away from you so to not splash oil on yourself. Make sure oil is not too hot, because the donuts will cook too fast on the outside and still be raw on the inside. Check for browning and flip. When both sides are brown, use tongs to take them out and place them on the paper towel lined plates. Let them drain while you repeat the cooking process with all the biscuit dough.
5. As they cool, you can place donuts in bags with sugar, shake, take out and enjoy.