

ingredients

	Quantity:	Measure:	Ingredients:	Descrip
	2	Teaspoon	Baking Powder	
Half		Teaspoon	Cinnamon Powder	
1		Teaspoon	Cloves (spice)	
1.5		Tablespoon	Dalda (Vegetable Ghee)	For creaming w
1		Whole	Eggs	
2		Teacup	Flour, Maida - (Refined)	
Half		Teacup	Milk	
1		Salt-Spoon	Salt	
Half		Teacup	Sugar	

Method

Cream sugar and Dalda. Add beaten eggs and milk and mix well. Add the rest of the ingredients, including the flour and mix thoroughly into a smooth dough.

Sprinkle some flour on the rolling board, and put a handful of and make a 2 inch diameter and half inch high ball, and make a whole in the middle. Alternately, roll out the dough on the board, of half inch thickness, and cut 2 inch diameter rounds from it, and make a whole in the middle about 1 inch diameter.

Deep-fry in cooking oil or Dalda, and when fried, remove, and sprinkle finely powdered sugar on the doughnuts.

Makes 24 doughnuts..