

**HAPPY
NATIONAL
DOUGHNUT
DAY!**



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Sally Ann Doughnut Recipe

Follow this recipe to make your very own 'Sally Ann' doughnuts! This simple and delicious recipe will create 4 dozen doughnuts for you to enjoy with your loved ones.

INGREDIENTS

- 5 cups Flour
- 2 cups Sugar
- 5 tsp. Baking powder
- 1/4 tsp. Salt
- 2 Eggs
- 1 3/4 cups Milk
- 1 2/3 cups Vegetable oil

DIRECTIONS

1. Combine all ingredients (except for vegetable oil) to make dough.
2. Thoroughly knead dough, roll smooth, and cut into rings that are less than 1/4 inch thick.
3. Drop the rings into the vegetable oil making sure the oil is hot enough to brown the doughnuts gradually. Turn the doughnuts slowly several times.
4. When browned, remove doughnuts and allow excess oil to drip off.
5. Let cool and enjoy!
6. Take a picture and tag us at @SalvationArmy to share your creation!



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