

Buttermilk Cake Donuts

For the Donuts

8 tablespoons unsalted butter
1½ cups sugar
3 large eggs
6 cups flour
4 teaspoons baking powder
2 teaspoons baking soda
1½ teaspoons salt
1½ teaspoons ground mace
¼ teaspoon nutmeg
1½ cups buttermilk
Vegetable oil

For the Chocolate Icing

1½ cups powdered sugar
¼ cup cocoa
4-6 tablespoons heavy cream
1 tablespoon light corn syrup
1 teaspoon vanilla
Pinch of salt

For the Donuts

Make certain the butter, eggs, and buttermilk are at room temperature.

In a large bowl, whisk together the flour, baking powder, baking soda, salt, mace, and nutmeg until well combined.

In a mixer, cream the butter, and gradually add the sugar, beating until very fluffy. Beat in the eggs one at a time.

On low speed, gradually add the dry ingredients to the creamed mixture, alternating with the buttermilk, and finishing with the dry ingredients. Once the dough has come together, cover the bowl with plastic and chill in the refrigerator for several hours, or preferably overnight. The dough will be sticky.

In a large fry pan, pour at least 1-inch of vegetable oil, and heat it to 370°. When the oil has reached the proper temperature, generously flour a board, the rolling pin, and the donut cutter. Remove half of the dough from the refrigerator, and place it on the floured board. Sprinkle a tiny bit of flour on top because the dough is still quite sticky. Quickly roll out the dough to a ½-inch thickness. Cut out the donuts with a donut cutter. With a floured spatula, place the donuts (no more than fit comfortably in the pan) in the hot fat. In 1-2 minutes the donuts will rise to the surface, and be lightly browned. Flip the donuts with the spatula and a knife, and brown the other side lightly, generally about a minute or so. Drain the donuts thoroughly on paper towels.

The remaining dough can be reformed and rolled out again. Cut out the donuts and fry, along with the donut holes. You can then repeat the process with the remaining refrigerated dough, or you can leave it in the refrigerator, and fry it another day.

When the donuts are completely cooled and dry, sprinkle them with powdered sugar or granulated cinnamon sugar.

For the Chocolate Icing

In a bowl, sift together the powdered sugar and the cocoa, then whisk in the salt. In a small pan, heat the heavy cream to the boiling point. Begin pouring the cream into the sugar/cocoa mixture—along with the corn syrup and the vanilla—using only as much cream as necessary to make a spreadable icing. Continue beating the icing until it is very smooth. Spread the icing over the top of the donuts with a butter knife.