



## Camp Doughnuts

### Ingredients:

- White sandwich bread (gluten-free is fine)
- Jam, chocolate spread, or similar
- Pancake shaker mix (use gluten-free pancake mix with gluten-free bread for a delicious gluten free donut)
- Oil for frying
- Cinnamon sugar for dusting

### Equipment:

- Frying pan
- Mixing bowl
- Tongs
- Paper towel
- Plate for cooked doughnuts

### Method:

1. Spread bread with jam or chocolate spread and make into sandwiches. Cut the crusts off. Cut each sandwich into four squares.
2. Make up the pancake mix according to packet directions, but add a little extra water so that it's runnier than if you were making pancakes. Pour the pancake mix into a bowl.
3. **Ask for an adult's help or permission before the next step – cooking with hot oil can be dangerous.** [Click here](#) for some tips on how to stay safe!
4. Add oil into the frying pan until it's 2-3cm deep. Heat on a high heat on the stove etc.
5. Test the oil with a crust – if it starts to fry instead of absorbing all of the oil, you're ready to cook!
6. Dip your sandwich squares into the pancake mix so that they're completely covered. Tongs or a spaghetti lifter are useful for this. Put the battered squares straight into the hot oil, lowering them into the oil gently so that the oil doesn't splash.
7. Fry for a couple of minutes, until golden brown, then turn over with tongs and fry the other side.
8. Once both sides are cooked, use tongs to carefully remove the doughnuts from the oil and place on paper towel for a moment to drain.
9. Toss in cinnamon sugar while still hot.
10. Enjoy!

