

## August Birthday Cake Recipe



### Triple-layer Doughnut Cake

#### *Ingredients*

2 cups all-purpose flour

1/2 tsp. baking soda

1/4 tsp. salt

1/4 tsp. nutmeg

2 Tbsp. shortening

1/2 cup sugar

1 egg

1 tsp. pure vanilla extract

6 Tbsp. buttermilk

\*1 quart oil for deep frying

### ***Glaze***

1 cup powdered sugar

3 Tbsp. milk

Food color

Sprinkles or sugar confetti

### ***Directions***

Cover a wire rack with paper towels and set aside. Sift together flour, baking soda, salt and nutmeg; set aside. Place shortening in a medium bowl, add sugar, and cream together until smooth. Beat in egg and vanilla extract until well blended. Fold dry ingredients into the creamed sugar mixture, alternating with the buttermilk and stirring until fully combined.

Sprinkle flour on work surface and roll dough out to 1/3-inch thickness. Form doughnuts using a doughnut cutter or improvise by using the lid of Mason jar and the cap of a 2-liter bottle. Add smaller circles back to dough or roll into balls if desired. Let doughnuts rest for 10 minutes before frying.

Clip a thermometer to the side of a large pot, pour in oil and heat to 375° F. Place two doughnuts into hot oil. Fry for 1 minute on each side or until golden. Transfer doughnuts onto the paper towel-lined rack. Repeat frying process with remaining doughnuts.

Sift powdered sugar into a medium bowl and gradually whisk in milk until mixture reaches a pourable consistency. Add a drop or two of desired food color and blend well. Dip one side of cooled doughnut into glaze, turn upright and place on a plate. Immediately decorate with sprinkles or sugar confetti. When glaze has set, stack 3 doughnuts together, add candles, make a wish and enjoy!