



## Tasty Bush Donuts

Recipe by Mick Viller

Course: **Camp Oven Dessert Recipes, Camp Oven Recipes, Misc Desserts** /

Cuisine: **Australian** / Difficulty: **Easy**

<b>Servings</b> 4 servings	<b>Prep time</b> 5 minutes	<b>Cooking time</b> 8 minutes	<b>Calories</b> 300 kcal	<b>Camp Oven Size</b> 4.5 QT
<b>Heating Method</b> Bottom			<b>Total time</b> 13 minutes	

### Ingredients

#### Batter

1 egg

1/4 cup sugar

1 cup self-raising flour

3/4 cup milk

#### Other Ingredients

Jam

Bread with no crusts

Oil for shallow frying

### Directions

- 1 Cut all of the crust off your bread slices.
- 2 Mix the egg and sugar together then add flour and milk gradually to make the batter.
- 3 Create some jam sandwiches.
- 4 Pre heat your oil, today im using the big boar camp oven on the Ozpig.
- 5 Dip the triangles into the batter and carefully place into the hot oil.
- 6 Cook until brown both sides, then drain on paper towel.
- 7 Then coat in cinnamon sugar.
- 8 Enjoy whilst hot...yum!

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