

Glazed Donuts

1 package yellow cake mix
2 (1/4 ounce) packages dry yeast
5 cups flour
2-1/2 cups warm water
Glaze:
Powdered sugar
Milk

In a large mixing bowl, combine cake mix, yeast, flour and water until well blended. Divide dough in half and roll out onto floured surface to 1/2-inch thickness. Cut dough into 3-1/2-inch donut shapes. Drop into hot oil and fry until golden brown. Drain on paper towels. Combine glaze ingredients and drizzle over donuts.