

SNOW FLAKES

MRS. A. J. DREHER, CULLMAN, ALABAMA

5 eggs beaten well, mix stiff with flour, as you would for noodles, roll out very thin and cut into any shape, fry in hot lard, and butter, taking 2 pounds of butter, and 1 of lard.

DOUGHNUTS

MRS. SCHWARTZ.

1 egg, 1 cup of sugar, 1 ^{table}teaspoon of butter, 1 cup of sour milk, 1 teaspoon of soda, 2 teaspoons cream of tartar.

FRIED CAKES

CLARA HAGEN.

1 cup sugar, 2 eggs, 1/2 cup of shortening, 1 teaspoon soda, 1 cup sour milk, cut in rings, have your lard very hot in which place a peeled potato, to keep lard from burning and drop in your cakes. They will come to the top of the lard when light. Fry a dark brown, when taken out sprinkle sugar over them.

FRIED CAKES

MRS. ED MERNER, NEW HAMBURG.

2 eggs, beaten well, 3/4 cup of white sugar, 2 even tablespoons of butter, 1 cup sweet milk, 1 teaspoon baking powder, 1/2 teaspoon soda, flour to stiffen. Roll out, more moist than dry. Cut into squares or circles, and fry in hot lard.

CRULLERS

MRS. J. H. GORMAN.

3 eggs, 2 cups of sugar, 1 cup of butter, 2 cups of milk, 2 teaspoons baking powder, spice to taste, flour to stiffen. Cut in rings and fry in hot lard.

DOUGHNUTS

MRS. JOHN WEILER.

2 eggs, 1 cup sugar, 1 cup sweet milk, 2 teaspoons baking powder, flour to stiffen, roll out and drop in hot lard.

Drop Doughnuts Mrs. Weiler

1 cup white sugar, 1 cup sweet milk, 2 eggs beaten separately, 2 teaspoon Baking powder, 1 teaspoon salt, 1 teaspoon vanilla, 3 cup flour, fold whites in last. Lard 10 to 15 minutes. Drop from spoon.