

# RECIPES

## Doughnuts

**Y**OU can bank on these directions to give you Doughnuts that are light, tender and crispy-cruisted. They do not absorb the grease because they rise before being immersed in it.

Dissolve yeast and one tablespoonful sugar in lukewarm liquid, add one and one-half cups of flour and beat well. Cover and set aside to rise in warm place for about one hour or until bubbles burst on top.

Add to this the butter and sugar creamed, mace, egg well beaten, the remainder of the flour to make a moderately soft dough, and the salt. Knead lightly. Place in well-greased bowl. Cover and allow to rise again in warm place for about one and one-half hours. When light, turn on floured board, roll to about one-third inch in thickness. Cut with small doughnut cutter, cover and let rise again, in warm place until light—about forty-five minutes.

Drop into deep, hot fat with side uppermost which has been next to board. When a film of smoke begins to rise from fat, it will be found a good temperature to fry the doughnuts; or when the fat is hot enough to brown a one-inch square of Bread in 40 seconds the temperature is correct. Fry to a golden brown, drain and roll at once in powdered sugar.

*Doughnuts are real food  
for real people.*

1 cake  
FLEISCHMANN'S  
YEAST  
1 $\frac{1}{4}$  cups milk, scalded  
and cooled  
1 tablespoonful sugar  
4 $\frac{1}{2}$  cups sifted flour  
1 $\frac{1}{2}$  cup sugar  
3 tablespoonfuls butter  
1 $\frac{1}{4}$  teaspoonful mace  
1 egg  
1 $\frac{1}{4}$  teaspoonful salt

