

## DOUGHNUTS



1 cup sugar  
2 eggs  
1 cup sour milk  
1 level tsp. soda  
 $\frac{1}{4}$  tsp. ginger  
1 tsp. baking powder  
1 tsp. salt  
 $\frac{1}{4}$  tsp. nutmeg  
1 tsp. melted butter  
Flour to handle.

Beat eggs and sugar together. Add melted butter and soda dissolved in sour milk. Sift together the flour,

baking powder, salt and spices. Roll  $\frac{1}{2}$  inch thick and cut with doughnut cutter. Fry in deep fat.

## MOLASSES DOUGHNUTS

1 cup molasses	$\frac{1}{4}$ tsp. cinnamon
$\frac{1}{2}$ cup sugar	$\frac{1}{4}$ tsp. nutmeg
1 tsp. melted lard	$\frac{1}{2}$ tsp. salt
2 eggs	Flour to handle
1 cup sour milk	1 tsp. soda.

Mix in order given. Dissolve soda in sour milk, sift dry ingredients together. Be careful not to use too much flour. Roll  $\frac{1}{2}$  inch thick and cut with doughnut cutter. Fry in deep, hot fat.

## CHOCOLATE CRULLERS

$1\frac{1}{2}$ cups brown sugar	1 tsp. melted shortening
$1\frac{1}{2}$ sq. melted chocolate	2 eggs well beaten
1 cup sour milk	1 tsp. vanilla
1 tsp. soda	$\frac{1}{2}$ tsp. salt
Flour to handle.	

Beat eggs well. Add sugar, melted shortening, chocolate, soda dissolved in milk, vanilla and salt sifted into flour. Roll dough  $\frac{1}{2}$  inch thick, cut in strips, press ends together and twist. Fry in deep, hot fat. Roll in sugar if desired.

## TELL YOUR NEIGHBORS

About Lydia E. Pinkham's Vegetable Compound.