

2 doz doughnuts Doughnuts

1 cake yeast	1/2 tsp vanilla
1 cup scalded milk	1 1/4 tsp salt
3-3 1/2 cups flour	1/3 cup sugar
1/3 c. melted shortening	1/2 tsp nutmeg
3 eggs well beaten	

Soften yeast in lukewarm milk for 5 minutes. Add salt, shortening, sugar and eggs. Add flour--- a little at a time. Let raise until double in bulk. Pat out dough on floured board with hand. Cut out doughnuts and fry. Have dough 3/4" to cut. After you cut, put on wax paper. Cover with cloth until all are cut - then fry. They need only to set about 10 min.

-over-

water/powdered sugar for glaze.

water/p. sugar/vanilla/salt/choc for choc. frosting

Don't use oil - use shortening. Can be saved
and re-used (about 1 1/2 cans)

Always make double batch