

RECIPE

Doughnuts



Topping

- ½ cup sugar
- 1 Tbsp cinnamon

1. Combine ingredients.

Ingredients

- ¼ cup margarine
- ⅔ cup scalded milk
- ⅔ cup warm water
- 2 Tbsp yeast
- ¾ cup sugar
- 5 cups sifted flour (approximately)
- 2 eggs, lightly beaten
- 1 tsp salt
- 1 tsp cardamom
- ½ tsp cinnamon
- ½ tsp mace

Preparation

1. Melt margarine in milk and cool to lukewarm. Place water in a large mixing bowl, sprinkle in yeast, and stir until dissolved; add milk mixture and sugar.
2. **By hand, beat 2 ½ cups flour in until smooth; mix in eggs, salt and spices. Mix in remaining flour, adding a little extra if needed, to form soft but manageable dough. Knead lightly 1 minute on lightly floured surface. Shape into a ball, place in a greased bowl, cover with towel and let rise over warm water for about 1 hour.**
3. **Punch down dough, roll ½ inch thick using a floured rolling pin. Cut with cookie cutter (see Mrs. Hoveling) and place on ungreased cookie sheet. Cover with cloth and let rise - 15-30 minutes.**

4. Ease 4 doughnuts into deep fat fryer, 1 at a time. Fry about 2 minutes until golden brown all over. Use tongs to turn. Drain on paper towels.
5. While doughnuts are still warm, roll in topping.