

## POLISH DOUGHNUTS

- 1 pkg. yeast
- 2 cups milk, scalded and cooled
- 2 cups flour
- 4 egg yolks
- 1 whole egg
- $\frac{1}{2}$  cup sugar
- $\frac{1}{2}$  cup butter
- 1 tsp. salt
- 1 Tbsp vanilla
- 5 cups flour

Dissolve yeast in lukewarm milk. Add 2 cups flour and let rise until light. Then beat egg yolks and whole egg together, add rest of ingredients and knead lightly and let rise. Then roll dough to  $\frac{1}{2}$  inch thickness and cut doughnuts.

Then let rise until light and fry in deep fat. Glaze while still warm. Makes five dozen doughnuts.

Make glaze by combining 1 pound powdered sugar, 1 Tbsp cornstarch, 1 Tbsp cream, and 1 tsp. vanilla; then adding enough water to make a mixture of medium consistency. Dip doughnuts while they are warm.