

Doughnuts

4 c sifted flour	2 eggs, well beaten
4 t b. powder	$\frac{1}{4}$ t lemon extract
$\frac{1}{2}$ t salt	2 T melted butter or
$\frac{1}{4}$ t nutmeg	other shortening
1 c sugar	1 cup milk

Sift flour, b. powder, salt & nutmeg together 3 times. Add sugar & eggs, beating thoroughly; then lemon extract & shortening. Add flour, alternately with milk, mixing well after each addition. Knead lightly on slightly floured board. Roll $\frac{1}{3}$ in. thick; cut with floured do-nut cutter. Fry in deep fat (385) until golden brown, turning frequently. Drain on unglazed paper. Sprinkle sugar on them. Makes 4 dozen small do-nuts.

Leila