

### Polish Doughnuts

So many people have asked for the recipe for these doughnuts after eating them at my house.

- 1 package yeast
- 2 cups milk, scalded and cooled
- 2 cups flour
- 4 egg yolks
- 1 whole egg
- 1/2 cup sugar
- 1/2 cup butter
- 1 teaspoon salt
- 1 tablespoon 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 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 tablespoon cornstarch, 1 tablespoon cream, and 1 teaspoon vanilla; then adding enough water to make a mixture of medium consistency. Dip doughnuts while they are warm.