

SALVATION ARMY LASSIES' DOUGHNUT RECIPE

Yield: 4 doz. doughnuts

5 C flour

2 C sugar

5 tsp. baking powder

1 'saltspoon' salt (1/4 teaspoon)

2 eggs

1 3/4 C milk

1 Tub lard

DIRECTIONS

1. Combine all ingredients (except for lard) to make dough.
2. Thoroughly knead dough, roll smooth, and cut into rings that are less than 1/4 inch thick. (When finding items to cut out doughnut circles, be creative! Salvation Army doughnut girls used whatever they could find, from baking powder cans to coffee percolator tubes.)
3. Drop the rings into the lard, making sure the fat is hot enough to brown the doughnuts gradually. (350°- 375°) Turn the doughnuts slowly several times.
4. When browned, remove doughnuts and allow excess fat to drip off.
5. Dust with powdered sugar. Let cool and enjoy.

For the Salvation Army you can go to <http://www.salvationarmy.org>