

Junior Cooking Edition

This week our junior readers came up with lots of delicious doughnut recipes. There are raised, filled, quick tea, glazed, potato, sweet cream, and cinnamon doughnut recipes just waiting for you to try.

The 16th and 23rd of December, the Junior Cooking Edition will be featuring cookies and other holiday goodies. If you haven't sent your recipes in, do so now, so another junior reader has the chance to try your favorite recipe.

December 30, we will feature recipes using cheese. We should receive your cheese recipes by December 26, so that they can be printed.

January 6 we will be featuring eggs. Those recipes should be sent in and received by us by January 2.

Send your recipes to Lancaster Farming, Junior Cooking Edition, Box 366, Lititz, Pa. 17543. Make sure to send a complete recipe with all ingredients and instructions along with your name, age, and complete address. Junior readers who have their recipes published will receive a small gift for letting us publish your recipes, our way of saying thanks, from Lancaster Farming.

Happy cooking, and don't forget the holes!

RAISED DOUGHNUTS

1 package active dry yeast
 ¼ cup warm water
 ¼ cup milk
 ¼ cup granulated sugar
 1 teaspoon salt

1 egg
 ¼ cup shortening
 3½ to 3¾ cups flour

Dissolve yeast in warm water. Scald milk and let cool. When cooled, combine milk, sugar, salt, egg, shortening, and 2 cups of the flour. Beat until smooth. Mix in enough of the remaining flour to make dough easy to handle. Turn dough onto a lightly floured cloth covered board. Knead until smooth and elastic, about five minutes. Place dough in a greased bowl. Turn greased side up. Cover. Let rise in a warm place until doubled in bulk, about 1½ hours. Punch down dough. Let rise again until almost doubled, about 30 minutes. Roll dough three-eighths inches thick on lightly floured cloth covered board. Cut dough with floured doughnut cutter. Let rise on board until doubled and very light, 30 to 45 minutes, (leave uncovered so crust will form on dough). Fry in hot fat until both sides are brown. Carefully remove from fat; do not prick the surface. Drain. While warm, roll doughnuts in confectioners' sugar or, if desired, frost or glaze. Will make two dozen doughnuts.

Janice M. Mummy
 Age 15
 Wysox R2, Pa.

MARY COLLEGE DOUGHNUTS

½ cup warm water
 3 packages dry yeast (or 3 tablespoons)
 1 quart milk
 1 cup mashed potatoes
 1 cup granulated sugar
 1 cup butter or margarine

2 teaspoons salt
 6 egg yolks
 13 cups flour
 confectioners' sugar

Soak yeast in ½ cup warm water. Scald milk and add potatoes, butter, granulated sugar and salt. Cool until warm. Add egg yolks and yeast. Stir in the flour. Let stand for one hour. Roll out and cut dough with doughnut cutter. Let rise for one and a half to two hours. Then fry in deep fat. Glaze with confectioners' sugar mixed with water to the consistency of cream. Makes about 90 doughnuts.

Fannie Miller
 Age 9
 Dover, Del.

PUFFBALL OR QUICK TEA DOUGHNUTS

3 eggs
 1 cup granulated sugar
 2 cups milk
 2 tablespoons melted fat
 ½ teaspoons baking powder
 2 cups flour

Beat eggs. Add sugar and milk. Sift dry ingredients together and add to liquid. Beat thoroughly. Add melted fat. Add more flour to make batter stiff enough to hold a spoon in a standing position. Drop by spoonfuls into deep fat (365°). Remove when brown and drain on absorbent paper. This makes approximately four dozen doughnuts.

Stevie Earl Weaver
 Age 11
 Lebanon R6, Pa.

POTATO DOUGHNUTS

1½ cups granulated sugar
 3 eggs
 2 cups mashed potatoes
 1 cup sweet milk
 5 teaspoons baking powder
 5 cups flour
 3 tablespoons melted shortening
 1 teaspoon salt
 ¼ teaspoon nutmeg
 Beat mashed potatoes.

Add melted shortening, beaten eggs and milk. Sift dry ingredients together and add to liquid. Dough should be soft yet firm and add to liquid. Dough should be soft yet firm enough to roll. Divide dough into four parts. Roll out one part at a time, ¾ inch thick. Cut with doughnut cutter and drop in deep fat (365°). Fry until golden brown on both sides. Drain on absorbent paper. Shake in paper bag containing a mixture of sugar and cinnamon or powdered sugar. This makes approximately 4½ dozen doughnuts.

Michael D. Weaver
 Age 8
 Lebanon R6, Pa.

FILLED DOUGHNUTS

½ cake of yeast
 1 teaspoon salt
 1 cup warm water

1 cup milk, scalded
 ¾ cup granulated sugar
 ½ cup shortening
 1 teaspoon salt
 2 eggs
 4 cups (approximately) all purpose flour
 Filling
 5 egg whites
 1 cup shortening
 1 teaspoon vanilla
 2 boxes confectioners' sugar
 1 jar marshmallow cream
 Mix yeast and warm water. Add salt, lukewarm scalded milk, sugar, melted shortening, and beaten eggs. Gradually add flour until quite stiff. Knead until dough is no longer sticky. Set in a warm place. Let stand for 30 minutes. Knead. Let stand for 30 more minutes. Roll out about ¼ inch thick. Cut into squares with a knife. Let rise until double in size. Fry in

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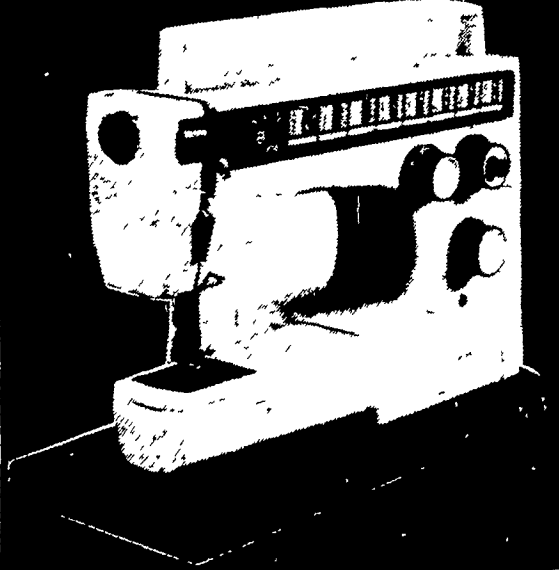
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