

Junior Cooking Edition

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GLAZING:

1 package unflavored gelatin
 ¼ cup boiling water
 ¼ cup cold water
 2 tablespoons shortening
 1 tablespoon vanilla
 ½ cup confectioners' sugar, approximately

Heat and scald milk. Add ½ cup lard and 3 tablespoons sugar. Let melt. After mixture is nearly cold, add yeast which has been dissolved in warm water. Add 3½ cups sifted flour. Mix well. Let this mixture stand and rise for one hour. Beat eggs. Add them to the first mixture. Measure and sift 3½ cups flour, ¾ cups granulated sugar, and salt. Stir into mixture. Let the dough rise until double in bulk. Roll out the dough and cut with a doughnut cutter. Let doughnuts rise until doubled in size. Fry in deep fat at 365°F. Glaze while hot. To make glazing: Dissolve gelatin in boiling water. Add cold water. Mix in confectioners' sugar, shortening and vanilla. Mixture should be creamy. Add more confectioners' sugar if needed. Put glazing in a double boiler. Keep glazing over hot water while glazing.

Verna Martin
 Age 13
 Mt. Aetna, Pa.

SWEET CREAM DOUGHNUTS

1¼ cups sweet cream
 ½ cup brown sugar
 2 eggs
 ½ teaspoon salt
 3 teaspoons baking powder
 3½ cups flour
 confectioners' sugar

Beat the eggs. Add sugar and cream to the eggs. Combine sifted dry ingredients. Add to sugar and cream mixture. Mix well. Roll out three-eighths inches thick. Cut with doughnut cutter. Let cut dough stand for one hour. Fry in deep fat at 365°F. until brown on both sides. Roll in confectioners' sugar. Makes about 3½ dozen.

Fannie B.S. Esch
 Age 15
 New Providence R2, Pa.

Judith Fern Weaver
 Age 13
 Lebanon R6, Pa.

FILLED DOUGHNUTS

2 packages yeast
 1 cup lukewarm water
 1 cup milk, scalded
 ½ cup butter or shortening

1½ teaspoons salt
 2 whole eggs, or 4 yolks
 5 cups sifted flour, or more

FILLING

1 teaspoon vanilla
 2 tablespoons flour
 2 tablespoons milk
 1 cup confectioners' sugar
 ¾ cup shortening
 1 egg white

Cream shortening and sugar together. Add eggs and mix well. Dissolve yeast in the warm water. Add to milk. Add liquid alternately with 3 cups of flour. Beat until smooth. Add enough flour to make a soft dough. Keep dough as soft as you can without it sticking too much. Let rise on a cozy warm place until doubled in bulk. Roll out dough and cut with doughnut cutter. Deep fry at 365°F. until both sides are brown. To make filling: melt shortening. Add milk and vanilla. Slowly beat in sifted flour and confectioners' sugar. Beat egg white until peaks form. Fold into mixture until smooth and creamy. Either poke a hole in the fried doughnut and squirt filling in with a cake decorator tube, or slice the fried doughnut in half, spreading the filling inside and reclose the doughnut. Roll filled doughnuts in confectioners' sugar after filling.

Grace Z. Sauder
 Age 11
 Ephrata R4, Pa.

CINNAMON RAISED DOUGHNUTS

½ cake yeast
 ¼ cup lukewarm water
 ¾ cup milk
 4 cups flour
 ¾ cup granulated sugar
 ½ teaspoon salt

2 eggs
 ½ cup shortening
 1½ teaspoon nutmeg
 1½ teaspoon cinnamon

GLAZE

1 box confectioners' sugar
 2 tablespoons lard
 ¼ cup boiling water
 1 package unflavored gelatin
 ¼ cup cold water
 1 teaspoon vanilla

Soften yeast in warm water. Stir in milk that has been scalded and cooled. Add 2 cups flour and 2 tablespoons of sugar. Beat until smooth. Cover and let rise in a warm place for one-half hour. Stir in beaten eggs, cooled, melted shortening, the rest of the flour, sugar, spices and salt. Beat well by hand (about 10 minutes), or by mixer (4 minutes), until bubbles appear on the surface of the dough. Cover and let rise for one hour. Then turn the dough out on a floured cloth and roll one inch thick. Cut with a floured cutter. Let rise for one hour. Drop raised side down into hot fat. To make the glaze: Soak the gelatin in ¼ cold water. Combine confectioners' sugar, melted lard, and boiling water. Add the gelatin to this mixture. Add vanilla. Mix in a double boiler and keep over hot water while glazing. Glaze doughnuts while still warm.

Ada R. Beiler
 Age 13
 New Providence R1, Pa.

POTATO DOUGHNUTS

1 quart mashed potatoes
 1 quart lukewarm water
 2 packages yeast
 2 cups granulated sugar
 2 tablespoons salt
 3 eggs
 1 pound margarine
 5 pounds flour

Dissolve yeast in lukewarm water. Add

mashed potatoes. ½ cup sugar and salt. Mix well. Let this mixture stand for 24 hours. After four hours, add the remaining sugar, 3 eggs, beaten, and the margarine (which is room temperature) to the mixture. Slowly blend in five pounds of sifted flour. Mix well. Let rise until doubled in bulk. Roll out and cut into doughnuts. Let rise again. Fry in deep fat at 365°F until brown on both sides. Makes about 100 doughnuts.

Lydia Beiler
 Age 15

New Providence R1, Pa.

BIG DOUGHNUT RECIPE

4 cups mashed potatoes, thick not thin
 3 tablespoons salt

3 or 4 cups granulated sugar
 1 quart lard
 2 quarts lukewarm water
 6 large eggs
 3 packages, or 3 tablespoons, dry yeast
 36 cups flour

Combine one quart lukewarm water to the yeast. Beat the eggs. Mix mashed potatoes, the remaining quart of warm water, salt, granulated sugar, melted, and cooled lard, and beaten eggs. When yeast is dissolved, add to mixture. Pour most of the flour in a dough tray. Add the other ingredients. Add the remaining flour as needed. Knead until dough is not too sticky to your hand. Let the dough stand overnight. In the morning, roll out the dough and cut it with

a doughnut cutter. Let the dough rise. Fry in hot lard. Makes around 18 dozen doughnuts.

Ester Martin
 Age 11
 Lebanon, Pa.



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