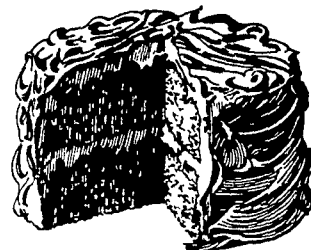


Home On The Range



Delectable doughnuts - a delightful breakfast treat

Doughnuts number high among the favored pastries, especially breakfast pastries. Why not accept the challenge of making your own doughnuts? Here are a few suggestions.

Remember this deep fat frying tip: The right temperature of fat is so important for tender, light doughnuts! If too hot, doughnuts brown before they cook through; if too cool, they become grease-soaked.

To test temperature without a thermometer, drop a bread cube into the fat. At 375 degrees F it should brown in 60 seconds.

FASTNACHTS OR RAISED DOUGHNUTS

- 1 1/4 cups milk
- 1/4 cup shortening
- 1 teaspoon salt
- 1 small yeast cake
- 3 eggs, beaten
- 3/4 cup sugar
- 1/4 teaspoon nutmeg
- 4 1/2 to 5 cups sifted flour

Scald the milk, add shortening and salt. Cool milk until it is lukewarm, then add crumbled yeast cake and stir. Gradually add 2 1/2 cups sifted flour, beating batter thoroughly. Put in a warm place and allow to stand until full of bubbles.

Mix sugar with nutmeg and combine with beaten eggs. Stir into flour mixture and add remaining flour.

Knead well, cover and let rise in a warm place for about 1 hour. Turn out lightly on floured board and roll 3/4 inch thick.

Cut with doughnut cutter or biscuit cutter shaping into a ball, or make into twists.

Cover with a thin cloth and let rise on board until top is springy to touch of finger.

Drop into hot fat, 375 degrees F, with the raised side down, so the top side will rise while under side cooks.

Drain on absorbent paper.

Yield: 3 dozen.

CRULLERS

- 1/2 cup cream, sweet or sour
- 1/2 cup milk
- 2 eggs
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 teaspoon granulated sugar
- 3 1/2 to 4 cups flour

Beat eggs, add cream and milk.

Sift dry ingredients together and add to liquid.

Use enough flour so that the dough can be rolled but is still soft. When well mixed, let stand 2 hours.

Roll out 3/8 inch thick and cut into oblong strips 2x7 inches. Cut two slashes through strip crosswise to aid in frying.

Fry in deep fat, 375 degrees F, until light brown on both sides.

Yield: 3 1/2 dozen crullers.

Delectable Doughnuts number high among the favorite pastries. These buttermilk doughnuts require no yeast, and are simple to make for your family's breakfast.



DUTCH OLIEBOLLEN

- 1/2 cup sugar
- 2 pkg. yeast
- 1 tablespoon salt
- 7 1/2 cups flour
- 1 tablespoon baking powder
- 2 cups milk
- 1/2 cup shortening
- 2 eggs
- 1/2 tablespoon lemon extract
- 1 cup raisins
- 1 cup chopped apples

Mix 1/2 cup sugar, yeast, salt, 2 1/2 cups flour and baking powder together in a large bowl. Heat milk and shortening to 120-130 degrees F. Pour hot milk mixture into flour mixture; beat with electric mixer at medium speed for 2 minutes. Add eggs, lemon extract and 1/2 cup flour; mix at medium speed for 2 minutes.

Add raisins and apples, mix well. Add remaining flour a small amount at a time, mixing well after each addition. Knead for 5 to 10 minutes or until dough is elastic. Cover; let rise until doubled in bulk. Punch down; shape into small balls. Cover; let rise until doubled in bulk. Fry in deep fat at 335 degrees F until golden brown. Roll in sugar.

Yield: 4 1/2 - 5 dozen

BUTTERMILK DOUGHNUTS

- 3 1/2 cups flour
- 1 cup granulated sugar
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 teaspoon cinnamon
- 1/4 teaspoon nutmeg
- 2 tablespoons shortening
- 2 eggs
- 3/4 cup buttermilk

Heat fat or oil (3 to 4 inches) to 375 degrees F in deep fat fryer. Measure 1 1/2 cups flour and the remaining ingredients into a large mixer bowl. Blend 1/2 minute on low speed, scraping bowl constantly. Beat 2 minutes at medium speed, scraping bowl occasionally. Stir in remaining flour.

Turn dough onto a well-floured cloth-covered board; roll around lightly to coat with flour. Gently roll dough 3/8 inch thick. Cut with floured doughnut cutter.

With wide spatula, slide doughnuts into hot fat. Turn doughnuts as they rise to surface. Fry 2 to 3 minutes or until golden brown on both sides. Carefully remove from fat; do not prick the surface. Drain. Serve plain, sugared or frosted.

Yield: 2 dozen doughnuts

SWEET CREAM DOUGHNUTS

- 1 1/4 cups sweet cream
- 1/2 cup brown sugar
- 2 eggs
- 1/2 teaspoon salt
- 3 teaspoons baking powder
- 3 1/8 cups flour

Beat eggs, add sugar and sweet cream. Combine with sifted dry ingredients.

Mix well and roll out 3/8 inch thick.

Cut with doughnut cutter and let stand 1 hour.

Fry in deep fat at 375 degrees F until brown on both sides.

Roll in sugar.

Yield: 3 1/2 dozen.

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HONEY BROOK MOLASSES

- BAKING MOLASSES • TABLE SYRUP
- BLACKSTRAP MOLASSES
- CLIP & SAVE FOR YOUR RECIPE FILES:

DEVIL'S FOOD CAKE

- 3/4 cup shortening
- 3/4 cup sugar
- 1 tsp. soda
- 1 tsp. salt
- 1 tsp. vanilla
- 3/4 cup Honey Brook Baking Molasses
- 3 squares bitter chocolate
- 2 eggs
- 3/4 cup sour milk
- 1 1/2 cups sifted enriched flour

Heat oven to 375° F. (moderate). Cream together first five ingredients. Stir in molasses. Melt chocolate over hot water; add to shortening-sugar, etc., mixture. Beat in eggs. Add sour milk alternately with flour (about 1/3 of each at a time). Bake 25 minutes or until done in 2 well-greased, lightly floured, round, 8-inch, layer cake pans. Cool; frost as desired. YIELD: 12 servings.

WATCH FOR NEW RECIPES

Look for Honey Brook Molasses with THE BEEHIVE at your local grocer.

If not available call: (215) 273-3776



ZOOK MOLASSES CO.

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WANTED: RECIPES!

Home on the Range is your recipe column! We need recipes for the following themes which will be features in the coming weeks. Send your recipe to Lancaster Farming, Home on the Range, Box 366, Lititz, Pa. 17543

JANUARY

19 Colossal Chicken Dishes

26 Scrumptious Cakes
Deadline January 18

FEBRUARY

2 Pies a Plenty
Deadline January 25

9 Your Sweetheart's Favorite Dish
Deadline February 1