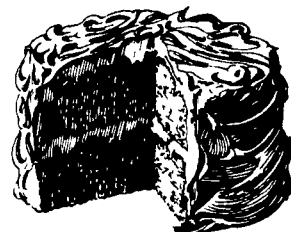


# Home On The Range



## Fry some fresh doughnuts

Whether filled, glazed or powdered, doughnuts make an excellent breakfast or snack food. They can stop stomach rumblings at 10 a.m. and satisfy a midnight snacker with a sweet tooth.

And, while those doughnuts you buy in the store can be quite tasty, they just can't compete with fresh, homemade doughnuts still warm from the fat.

Get some compliments on your doughnuts by trying of the recipes below that readers so generously shared.

### DOUGHNUTS

2 cups milk (scalded)  
1 teaspoon salt  
2 eggs, beaten  
About 4 pounds flour  
¾ cup sugar  
½ cup lard

1 package dry yeast

Mix together milk, sugar, salt and lard. Cool to lukewarm. Add yeast and let dissolve a few minutes. Add the eggs. Then gradually add flour to stiffen. Keep kneading dough, adding small amounts of flour until dough is not sticky and elastic. Cover with dampened cloth. Let rise for about 4 hours. Roll out dough to about ½ inch thick and cut. (I like to cut into squares or rectangles so as not to have to re-roll dough.) Place cut doughnuts onto lightly floured surface. Cover and let rise about one hour. Fry in 360°F. lard. When golden brown flip to other side to brown. Put on paper toweling to drain. Makes about 30 doughnuts. Recipe works well to double.

Minnie Schlegel  
Fleetwood

### DOUGHNUTS

1½ cup milk  
½ cup crisco  
1 cup sugar  
1½ tablespoons salt  
½ teaspoon nutmeg  
6 eggs (beaten)  
1½ cup warm water  
3 packages yeast  
10 cups all-purpose flour

Scald milk; then add crisco, sugar, salt and nutmeg. Dissolve yeast in warm water. Cool milk mixture to lukewarm, then add yeast. If milk mixture isn't cool enough, it will spoil yeast. Gradually add flour and let rise to double the size. Cut with doughnut cutter and let rise until top is springy to touch of finger. Drop in hot fat and brown on both sides. Yield about 80 doughnuts.

### FILLING

5 egg whites (beaten)  
1 cup crisco  
1 teaspoon vanilla  
2 boxes 10X sugar  
1 quart marshmallow creme

Mrs. Lucy Shirk  
Ephrata

### DOUGHNUTS

2 cups scalded milk  
3 packages dried yeast  
Dissolve yeast in ½ cup lukewarm water.  
3 tablespoons sugar  
3½ cups flour

Heat milk and add lard and sugar. Let melt. Cool until lukewarm. Add yeast and stir in flour. Let rise for one hour.

2 eggs  
¾ cup sugar  
1½ teaspoon salt  
3½ cups flour

Beat the eggs and add to above mixture then add dry ingredients. Let rise until double in size. Cut and let rise again.

Orpha King  
Myerstown

### FILLED DOUGHNUTS

2 packages yeast  
1 cup lukewarm water  
1 teaspoon sugar  
1 cup milk, scalded then cooled  
7 cups sifted bread flour  
¾ cup sugar  
1½ teaspoon salt  
2 whole eggs or 4 yolks  
½ cup shortening (one part butter for flavor)

Pour yeast into cup of lukewarm water, add teaspoon sugar and stir. Let stand to cool 5 minutes. Cream together shortening, sugar and salt. Add well beaten eggs. Add remaining ingredients and mix into a soft dough. Let stand until double in size, then roll out and cut. Let rise until light and bake in deep fat.

### FILLING

2 egg whites, beaten  
1 tablespoon flour  
4 tablespoons milk  
¾ cup crisco  
2 teaspoons vanilla  
2 cups or more confectioners sugar  
After doughnuts have cooled, punch a hole with a knife, put filling in with a cake decorator or cut doughnuts in half. Spread with filling and put together again.

E. Catherine Yoder  
Reedsville

### DOUGHNUTS

2 packages yeast  
2½ cups lukewarm water

Mix well and let stand.

¾ cup sugar  
¾ cup shortening  
2 eggs  
2½ teaspoon salt

Mix well, then add yeast mixture. Beat 2 minutes.

Add 4 cups flour, beat 2 minutes. Add 4½ cups more. (8½ cups). Leave in refrigerator overnight. Work down in morning. Let rise one hour.

Suetta Nigh  
Reinholds



Try a variety of fresh doughnuts for breakfast or coffee break and enjoy their light, tasty goodness.

### BUTTERMILK DOUGHNUTS

3½ cups Gold Medal flour  
1 cup sugar  
2 teaspoons baking powder  
1 teaspoon soda  
½ teaspoon salt  
½ teaspoon cinnamon  
¼ teaspoon nutmeg  
2 tablespoons shortening  
2 eggs  
¾ cup buttermilk

Heat fat or oil (3 to 4 inches) to 375°F. in deep fat fryer or kettle. Measure 1½ cups flour and the remaining ingredients into large mixer bowl. Blend ½ minute on low speed, scraping bowl constantly. Beat two minutes medium speed, scraping bowl occasionally. Stir in remaining flour.

Turn dough onto well-floured cloth-covered board; roll around lightly to coat with flour. Gently roll dough ½-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. Makes about 2 dozen doughnuts.

### RAISED DOUGHNUTS

Scald 2 cups milk. When hot, add:  
½ cup sugar  
2 teaspoons salt  
½ cup shortening  
Cool, then add:  
2 eggs, beaten  
2 cakes yeast dissolved in one cup lukewarm water  
7 or 7½ cups flour

Grease pan. Let raise till double. Punch down. Let rise ½ hour. Roll out and cut. Let raise until double and fry.

Mrs. Victor Woerner  
Gettysburg

### BROWN SUGAR DOUGHNUTS

2 eggs  
1½ cups brown sugar  
4 tablespoons melted butter  
1 cup milk  
4 cups sifted enriched flour  
4 teaspoons baking powder  
½ teaspoon cinnamon  
½ teaspoon salt

Beat eggs until they are light and stir into sugar. Stir butter and milk into above.

Add baking powder, cinnamon, and salt to flour and sift again. Add to above, stirring only enough to get ingredients thoroughly blended.

Chill in refrigerator at least 24

hours if possible. This prevents the doughnuts from soaking up the fat when fried.

Roll out a little of the dough at a time on floured board; cut with floured doughnut cutter.

Fry in hot deep fat (365°F) until brown on one side. Turn and brown the other side. Drain and roll in powdered sugar.

This dough may be kept at least a week in a covered container in the refrigerator. Break off and cook only enough of the dough at a time to fill your requirements, as freshly cooked doughnuts are better than those left standing overnight. Makes about 35.

(Turn to Page B8)

## Featured Recipe

Howard Helmer, the Omlet King, provided this week's recipe. Howard is listed in the Guinness Book of World Records for making the most omlets in 30 minutes. He made 217 omlets in half an hour while the previous record holder had made 84.

Read more about Howard and his presentation to a group of Lancaster County home economists in the story featuring him in this section.

### Quiche Lorraine

1 9-inch pie shell, unbaked  
4 eggs  
1 cup half and half  
1 cup shredded cheese  
6 - 8 slices bacon, fried and crumbled  
1/8 teaspoon nutmeg  
½ teaspoon salt

Beat eggs and half and half together in a bowl. Stir in cheese, bacon and seasonings.

Bake in 325° F. oven for about 40 minutes or until knife inserted halfway between center and outside edge comes out clean. Let stand 10 minutes before serving.

Quiche will have a domed top and a custardy texture. For variety, add mushrooms, asparagus, ham or other meats and vegetables.

## Recipe Topics

If you have recipes for the topics listed below, please share them with us. You can send your recipes to Sue Keene at Lancaster Farming, P O Box 366, Lititz, PA 17543.

May

19

26

June

2

Chinese Cooking  
Appetizers

Dairy Desserts