



Home on the Range

Doughnuts For Every Taste

The name doughnut is thought to be derived from early doughnuts, which were made from dough shaped like nuts. Today, a doughnut is generally believed to be a small cake of sweetened yeast dough, usually ring-shaped, and fried in deep, hot fat.

But doughnuts may be baked or made in a special doughnut machine. They are sometimes made with baking powder or baking soda instead of yeast. And, as a time-saving method, doughnuts may be made from refrigerated dough. Here is a variety of doughnuts to satisfy everyone's taste.

FROSTED PUMPKIN DOUGHNUTS

2 eggs
1 cup sugar
2 tablespoons orange juice
2 tablespoons butter, softened
1 cup canned pumpkin
4 cups sifted all-purpose flour
2 teaspoons baking powder
1 teaspoon baking soda
½ teaspoon salt
½ teaspoon cinnamon
½ teaspoon nutmeg
1 teaspoon lemon juice
1 teaspoon grated orange rind
Evaporated milk
Oil for frying
3 cups confectioners' sugar
Beat eggs, sugar, and butter in large bowl of electric mixer. Beat in pumpkin. Sift together flour, baking powder, soda, salt, cinnamon, and nutmeg. Add lemon juice to evaporated milk.

Add dry ingredients to egg-sugar mixture alternately with one cup evaporated milk, beginning and ending with dry ingredients. Blend well after each addition. Cover; chill 2 hours. Turn dough out on well-floured pastry board or cloth. Knead 5 or 6 times. Roll dough to ¼-inch thickness. Cut with floured doughnut cutter. Fry in 375-degree oil until golden, about 3 to 4 minutes, turning once. Drain on absorbent paper. Beat together until smooth confectioners' sugar, grated orange rind, orange juice, and 1 tablespoon evaporated milk. Frost doughnuts while warm. Yield: 2 dozen.

Yvonne Peterman

Pa. Alternate Dairy Princess

BUTTERMILK DOUGHNUTS

2 eggs, beaten
1¼ cup sugar
Cooking oil
2 cups sifted all-purpose flour
1 tablespoon baking powder
½ teaspoon salt
½ teaspoon nutmeg
1½ teaspoon baking soda
¼ cup milk
¼ cup buttermilk
1 cup confectioner's sugar
Combine eggs, sugar, and 2 tablespoons oil. Mix together next five ingredients. Combine 2 mixtures in mixer bowl. Add milk and buttermilk; mix thoroughly with electric mixer. Preheat doughnut machine for 10 minutes. Add batter. Add ¼ teaspoon oil to each circular cavity at top of unit within first 2 minutes of baking time. Bake for 5 minutes or until oil no longer bubbles for crispier doughnuts. Add ½ cup boiling water gradually to confectioner's sugar; mix well. Dip warm doughnuts into warm glaze. Yield: 20 servings.

Yvonne Peterman
Pa. Alternate Dairy Princess

DOUGHNUTS

2 cups plain mashed potatoes
1 cup sugar
½ cup margarine
½ cup butter
2 beaten eggs
1 tablespoon salt
5 pounds bread flour
1 quart milk, scalded
3 packages yeast
¼ cup warm water
Mix together mashed potatoes, sugar, margarine, and butter. Add scalded milk. Cool mixture; meanwhile dissolve yeast in warm water. Add potato mixture when cool. Stir in 4 or 5 cups flour and let set for 20 minutes.

Add eggs and salt. Work in remainder of flour, going easy on the last pound.

Let rise until double in size. Roll out dough and cut into doughnuts. Let rise again. Fry in deep fat at 350 degrees until golden brown on both sides. Makes approximately 90 doughnuts.

Marian Hoover
Leola



Powdered, glazed, sugared, filled or plain, doughnuts remain a classic favorite for breakfast and coffee breaks.

SOUR CREAM BAKED DOUGHNUTS

2 cups Bisquick baking mix
¼ cup sugar
1 teaspoon ground nutmeg
¼ teaspoon ground cinnamon
½ cup dairy sour cream
1 egg
½ cup sugar
1 teaspoon ground cinnamon
3 tablespoons butter, melted
Mix baking mix, ¼ cup sugar, nutmeg, cinnamon, sour cream, and egg until soft dough forms. Gently smooth dough into ball on floured cloth-covered board. Knead 10 times. Roll dough half inch thick, cut with floured doughnut cutter. Left doughnuts carefully with spatula and place about 2 inches apart on ungreased cookie sheet. Bake until golden brown 8-10 minutes at 425 degrees. Mix together half cup sugar, 1 teaspoon cinnamon. Brush entire doughnut with melted butter; dip in sugar mixture, coat all sides. Serve warm or glaze.

Creamy Glaze:

1 cup confectioners' sugar
1 tablespoon milk
½ teaspoon vanilla
Beat together sugar, milk, and vanilla until smooth. Stir in additional milk, 1 teaspoon at a time until desired consistency is reached.

Ann Crouse
Shade Gap

BAKED DOUGHNUTS NO-FRY DOUGHNUTS

2 packages active dry yeast
¼ cup warm water
1½ cups lukewarm milk (scalded and cooled)
½ cup sugar
1 teaspoon salt
¼ teaspoon cinnamon (optional)
2 eggs
½ cup shortening
4¼ cups flour

In a large mixer bowl, dissolve yeast in warm water. Add milk, sugar, salt, cinnamon, eggs, shortening and 2 cups flour. Blend a half minute on low speed, scraping bowl constantly. Beat 2 minutes at medium speed, scraping bowl occasionally. Stir in remaining flour until smooth. Cover, let rise in warm place until double in bulk, about 50 to 60 minutes. Turn dough onto well-floured board, roll around lightly to coat with flour. Dough will be soft to handle. With floured rolling pin, gently roll dough about ¼-inch thick. Cut with doughnut cutter. Lift doughnuts carefully with spatula and place 2 inches apart on a greased baking sheet. Brush doughnuts with melted butter.

Cover let rise until doubled in bulk, about 20 minutes. Heat oven to 425 degrees. Bake 8-10 minutes or until golden. Shake in sugar-cinnamon mixed together or glaze with the following mixture.

Glaze:

½ cup butter, melted
2 cups confectioners' sugar, blend in
1½ teaspoon vanilla
Stir in 4-6 tablespoons water, one tablespoonful at a time. Drizzle over doughnuts.

Ann Crouse
Shade Gap

QUICKIE DOUGHNUTS

Oil for deep frying
1 container refrigerator plain buttermilk or cinnamon raisin biscuits

Heat oil and remove biscuits from container. Poke hole in middle and enlarge each biscuit. Place in heated oil and fry until golden brown on each side. Drain and sugar with powder or granulated sugar.

Eat warm or at room temperature.

B. Light
Lebanon

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Recipe Topics

If you have recipes for the topics listed below, please share them with us. We welcome your recipes, but ask that you include accurate measurements, a complete list of ingredients and clear instructions with each recipe you submit. Send your recipes to Lou Ann Good, Lancaster Farming, P.O. Box 609, Ephrata, PA 17522. Recipes should reach our office one week before publishing date.

March

23- Fruit and Nut Breads
30- Easter Candy Time

April-

6- Egg Recipes
13- Using Graham Crackers in Recipes

MOORE DOUGHNUTS

Sift into a bowl:
3 cups sifted flour
3 teaspoons baking powder
½ teaspoon salt
¼ teaspoon mace
1 egg
½ cup sugar
1 tablespoon melted butter
½ cup milk
Combine ingredients until soft dough forms. Roll out on a floured board. Cut with round donut cutter. Fry both donoughs and holes in hot fat. Remove with a skimmer. Drain on paper. Shake in bag with confectioners' sugar or sugar cinnamon mixture.

Florence Moore
Bear, Del.

Featured Recipe

A brochure of Lancaster County Poultry Ambassador Debbie Landis' favorite recipes is available to our readers. For a free copy, send a self-addressed stamped envelope to Debbie Landis at 2806 Countryside Drive, Lancaster, PA 17601.

Her recipes include something to appeal for all ages. One called "Green Eggs and Ham," in reference to a kids' favorite book by Dr. Seuss, is a sure to be a hit if you have any young at heart in your family.

A food feature about Debbie preparing Glazed Chicken and Grapes appears in this section of this issue. Here is another of her favorite recipes.

"Eat up! There's nothing better!" Debbie said.

EGG PATTIES

4 eggs
1 cup cracker or bread crumbs
1 teaspoon sage
½ cup chopped nuts
Salt and onion powder to taste
Tomato sauce or diluted soup such as cream of mushroom or cream of celery soup or cream of tomato soup
Mix together first five ingredients. Form into patties. Brown in skillet. Pour soup or sauce over. Bake at 350 degrees for 30 minutes.