

Polish Doughnuts (Pączki)

This recipe is more of a plain doughnut but a filled version could easily be made.

1 level Tablespoon sugar

$\frac{1}{3}$ cup sweet cream

1 glass lukewarm milk

2 teaspoons vanilla

4 cakes yeast (4 envelopes of yeast
or 9 teaspoons)

grated rind from $\frac{1}{2}$ orange

5 eggs

$\frac{1}{2}$ lb melted butter

$\frac{1}{2}$ lb sugar

flour to make medium stiff dough

Dissolve yeast cakes in lukewarm milk, add Tbs of sugar and flour enough to make medium soft dough or about 1 1/2 cups. Mix until smooth, set in warm place to raise about 15 minutes, or until double its bulk. Add 5 well-beaten eggs mixed with sugar and cream. Add flour to make medium stiff dough. Add orange rind, vanilla and melted butter. Mix until well blended and beat for 10 minutes. Do not positively add any more flour. Set in warm place to raise, double or more in bulk, about 2 hours. Pour dough onto well floured board, work in about 3 cups flour, roll to 1/2 inch thickness, cut with glass, about 2 inches in diameter. Place doughnuts on floured board about 1 inch apart, let raise till double their bulk and fry in 3 lbs of hot lard until golden brown on both sides, drain on wax paper and when cool sprinkle with granulated or confectionery sugar or frost. Will yield about 55 doughnuts.

International Institute Cookbook- Mrs. Charles W. Balsar