

RAISED DOUGHNUTS AND GLAZE

Pączki Glazurowane

1 cup milk	$\frac{1}{2}$ cup sugar
1 cup sifted flour	$\frac{1}{4}$ cup shortening or butter
$1\frac{1}{2}$ teaspoons cinnamon	1 teaspoon salt
$\frac{1}{2}$ teaspoon nutmeg	$\frac{1}{2}$ cup sifted flour
1 package dry yeast or 1 cake compressed yeast	2 well-beaten eggs
$\frac{1}{4}$ cup lukewarm water	$2\frac{1}{2}$ cups sifted flour

Scald milk. Sift together flour, cinnamon and nutmeg. Set aside. Soften yeast in $\frac{1}{4}$ cup lukewarm water. Let stand 5 to 10 minutes. Put sugar, shortening and salt into a large bowl. Immediately pour scalded milk over ingredients in bowl and stir until shortening is melted. When lukewarm, blend in $\frac{1}{2}$ cup of sifted flour, beating until smooth. Stir softened yeast and add. Mix well. Add the dry ingredients and beat until very smooth and elastic. Slowly stir in about $2\frac{1}{2}$ cups of flour. Add just enough flour to make a dough which is soft and somewhat sticky, but stiff enough to be handled. Turn dough onto a lightly floured surface and knead. Form into a ball and place in a lightly greased deep bowl. Turn ball to bring greased surface to top. Cover with wax paper and towel and let rise in a warm place, until doubled in size $1\frac{1}{2}$ to 2 hours. Turn dough out onto a lightly floured surface and roll $1\frac{1}{2}$ inch thick. Cut with a 3 inch lightly floured doughnut cutter. Cover with wax paper and let rise on a floured board 30 to 45 minutes or until doubled in size. Fry in shortening, lard or oil at 350° F. Glaze, frost or roll in sugar.

GLAZE FOR RAISED DOUGHNUTS

Glazura na Pączki

This glaze is excellent and if desired the flavoring may be changed to suit taste.

2 cups granulated sugar
2 cups water
1 teaspoon vanilla extract.

Combine the sugar and water. Bring to a boil and boil for 4 minutes or to the thread stage.