

Fastnachts

- ½ cup granulated sugar
- 1 tsp. Salt
- ¾ cup margarine/ butter
- 1 cup milk
- 4½- 5 cups flour
- 2 packages yeast, dissolved in ½ cup warm water
- 2 eggs, slightly beaten

Scald milk. Add sugar, salt and margarine. Stir to melt margarine/ butter and cool to lukewarm. Add yeast, dissolved in warm water, and eggs. Add flour and mix well. Let rise in warm place until tripled, about 1½ hours. To shape, flatten dough on evenly floured board to ½” thickness, Cut into 2” squares. Lay on wax paper. Heat oil to 425°. Press center thin with hand. Fry one side about one minutes until nicely browned and flip. Drain on paper towels. Let cool a few minutes and dip in granulated sugar.

Ann Brobell St. Amelia School Cookbook