

Pączki

1 1/2 cups milk
2 cakes yeast
1 teaspoon salt
3 egg yolks
1 egg

1 teaspoon vanilla
1/2 cup butter
1 teaspoon mace or nutmeg
1 teaspoon nutmeg or mace
4 1/2 cups flour

Scald milk and allow to cool to lukewarm. Break yeast into lukewarm milk. Beat sugar and butter until fluffy, add eggs, salt and flavoring. Add flour and milk gradually, beating well. Let rise in warm place until double in bulk (about 2 1/2 hours). Punch down, knead and let rise again. Place dough on lightly floured board, stretch towards you and fill with thick filling (jelly is not thick enough). Fold over and cut into desired size ball, place on lightly floured surface and let rise.

Fry in deep hot fat, turning only once. Pączki should have a very dark color before turning to insure they are thoroughly baked. Drain on soft absorbent paper. Sprinkle with vanilla-flavored powdered sugar or mixture of granulated sugar and cinnamon.