

Crullers

2 cups sugar

3 eggs

1 cup sweet milk

1 tablespoonful melted butter

Beat all together then add:

$\frac{1}{4}$ teaspoonful Worcester Salt 1 teaspoonful grated nutmeg

1 teaspoonful cinnamon Grated rind of one lemon

Next take

3 cupfuls flour 2 heaping teaspoonfuls Baking Powder

Mix flour and baking powder thoroughly then sift into the other ingredients and mix well.

Then add enough extra flour to give proper consistency to roll out. Deep fry in very hot fat. To make crullers light, put a teaspoonful of vinegar into the grease in which you fry them. The crullers will not then soak up the grease.