

Crullers

Ingredients

Beat together

- 2 cups sugar
- 1 cup sweet milk

Add

- ¼ teaspoonful Worcester Salt
- 1 teaspoonful cinnamon

Next take

- 3 cupfuls flour

- 3 eggs
- 1 tablespoonful melted butter

- 1 teaspoonful grated nutmeg
- Grated rind of one lemon

- 2 heaping teaspoonfuls Baking Powder

Instructions

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.