

FARMERS' DOUGHNUTS

(Robert Walker)

- $\frac{1}{3}$ cup shortening
- $\frac{3}{4}$ cup sugar
- 1 egg
- $1\frac{1}{2}$ cups all-purpose flour
- $1\frac{1}{2}$ teaspoons baking powder
- $\frac{1}{4}$ teaspoon iodized salt
- $\frac{1}{8}$ teaspoon nutmeg
- $\frac{1}{2}$ cup milk or applesauce

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Optional coating:

- 6 tablespoons ($\frac{3}{4}$ stick) butter or margarine, melted
- $\frac{1}{2}$ cup sifted confectioners' sugar
- $\frac{3}{4}$ teaspoon cinnamon

Grease and flour 12 muffin tins. Preheat oven to 350 degrees.

Cream shortening. Beat in sugar, then egg.

Sift together flour, baking powder, salt and nutmeg. Add to creamed ingredients, alternately with milk or applesauce.

Fill each muffin cup $\frac{2}{3}$ full. Bake in preheated oven about 30 minutes or till done.

If desired, dip each "doughnut" in melted butter, then shake in paper bag containing confectioners' sugar and cinnamon. Makes 12 "doughnuts."