

Potato Doughnuts

1st & Potatoes are prepared as directed. only
make enough for 2 servings (1C) omit salt
beat 3 eggs well beat in (O. Oil $3/4$ C) and 3 T
soft O. Oil) Sift $2\ 3/4$ C sifted flour + 4 t. B.P.
1 t salt $1/4$ t nutmeg + 1 t. mace, add to creamed
mixture stir in creamed mixture stir in potatoes
chill 2 hours. Turn onto generously floured board
Roll $1/3$ in thick, let dough rest 10 min. Cut
with doughnut cutter Fry in hot fat 370°
until brown.