



## BRENDA'S MOM'S DONUTS

Makes about 2 dozen

2 eggs  
1 c. sugar  
1 c. less 2 T. milk  
½ tsp. vanilla  
2 T. Crisco  
3 ¾ c. flour (I added a little more.)  
3 ½ t. baking powder  
1 ½ tsp. salt

Beat eggs lightly. Beat in sugar. Cut in Crisco. Add milk and vanilla and mix thoroughly. Sift flour, salt, and baking powder. Mix into egg mixture gradually till smooth.

(Sidebar: Mine was sticky even after adding more flour so I chilled it for an hour and it helped.)

Turn onto floured board, sprinkle with a little flour, and with as little handling as possible roll dough to 3/8" thick. Cut with a 2 ½" donut cutter. Fry in Crisco (375 degrees about 1 ½" deep) till brown, turning when first crack appears. Drop into bag of sugar and shake. Let cool on rack.

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