

FORT DE CHARTRES CROQUIGNOLES (Donut recipe from collection of Mary Schaldenbrand)

Ingredients:

2 c. flour  
2 tsp baking powder  
1 tsp salt  
 $\frac{1}{2}$  tsp cinnamon  
2 well-beaten eggs  
 $\frac{1}{2}$  c. sugar  
2 tbsp melted lard or shortening  
 $\frac{1}{4}$  c. milk.

Procedure:

Sift together dry ingredients (except sugar.)  
Combine eggs, sugar, milk, and melted, cooled shortening.  
Mix well; knead gently.  
Pat or roll out to  $\frac{1}{2}$  inch thickness.  
Cut into pieces about 1 inch long and 1 inch wide.  
Twist and drop into hot lard, cooking until brown.  
Drain on paper and roll in powdered or granulated sugar.