

## CRULLERS

2 lb. lard or shortening (about)

3 eggs, well beaten

3/4 cup sugar

1/4 cup butter

1 tsp. vanilla

2 1/2 cups flour

2 tsp. baking powder

1/2 tsp. salt

Put lard or shortening in an iron frying pan - enough to make 2 inches of melted fat. While this is getting hot break the eggs into mixing bowl, beat; add the sugar and beat again; spoon the butter into the egg-sugar mixture, add the vanilla extract.

Then add the flour, baking powder and salt and stir gently with a fork or spoon. The dough will be bright yellow and not sticky. Just firm enough to handle.

Flour hands slightly, thumb off a tsp. of dough and roll gently until the dough forms a long, thin "clothespin". Drop the cruller into hot fat; if the cruller goes to the bottom, then comes to the top in 10 seconds, the fat is just hot enough.

FROSTING: Take 1/2 lb. of confectioners' sugar and mix enough cold water with it to make a frosting "just short of being runny." Hold each cruller by one end and slick the frosting down over it with a knife. Because the crullers are warm, the frosting becomes a handsome glaze.