

Raised Doughnuts

Patricia Cooper

4 pkgs. dry yeast	2 tsp. salt
2 cups milk, scalded	1 tsp. nutmeg
1 cup cold water	$\frac{3}{4}$ cup Crisco
1 cup sugar	8 cups flour

Add dry ingredients to flour. Scald milk and add to cold water and Crisco. Add flour and mix. Place in greased bowl; cover and let rise in warm place for 30 minutes. Punch down and turn out on lightly floured board. Roll $\frac{1}{2}$ -inch thick and cut with doughnut cutter. Let rise 5 to 30 minutes. Fry in deep oil until golden.

Make glaze by mixing $\frac{2}{3}$ cup boiling water, 1 box powdered sugar, and butter flavoring. You can also make it with powdered sugar, orange juice, and zest of orange.

Bubble Bread

Traci Bayer

This is easy and yummy!

1 loaf sliced French bread	$\frac{1}{3}$ cup Parmesan cheese
$\frac{1}{3}$ cup softened margarine	1 $\frac{1}{2}$ tsp. herbes de Provence
$\frac{1}{3}$ cup real mayonnaise	

Place bread slices on a baking sheet. Mix margarine, mayonnaise, Parmesan cheese, and herbs until well blended. Spread on cut sides of bread loaf. Place under a broiler until it "bubbles".