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OVEN BAKED DONUTS

- **1/3 c. scalded milk**
- **3 tbsp. sugar**
- **3 tbsp. shortening**
- **1/4 tsp. salt**
- **1 pkg. yeast**
- **1/3 c. warm water**
- **1 egg**
- **2 1/3 c. flour**
- **1 tsp. lemon flavoring**
- **1/4 tsp. nutmeg**

Stir sugar, shortening, and salt into hot milk. Dissolve yeast in warm water. Beat the egg and add. Stir in the flavoring. Add the milk mixture alternately with the flour and nutmeg. Cover the bowl and let rise until double in size. Place on board or pastry cloth and roll until about 1/3 of inch thick. Cut with donut cutter. Place on greased cookie sheet, then brush with melted butter. Bake about 15 minutes in a 375 degree oven.