

Buttermilk Doughnuts

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| 1 Cupful of Buttermilk | $\frac{1}{2}$ Teaspoonful of Baking Soda |
| 1 Cupful of Brown Sugar | 1 Teaspoonful of Cream of Tartar |
| 2 Tablespoonfuls of Butter | Flour |
| 1 Egg | $\frac{1}{4}$ of a Teaspoonful of Salt |

CREAM the butter and sugar together, then add the egg well beaten, the buttermilk, soda, cream of tartar, and enough sifted flour to make a stiff dough. Roll out about a quarter of an inch thick, cut with a doughnut-cutter and fry in plenty of smoking-hot fat. Drain, and dust with sifted sugar.