

Chocolate Crullers

Beat three tablespoonfuls of butter to a cream with half a cupful of sugar; add gradually to this the well-beaten yolks of three eggs, one cupful and a half more of sugar, one cupful of sour milk, one teaspoonful of vanilla extract, two ounces of chocolate grated and melted over hot water, half a teaspoonful of baking soda dissolved in one tablespoonful of hot water, the whites of eggs beaten to a stiff froth and sufficient flour to make a soft dough.

Roll out and cut with a cutter. Fry in plenty of smoking-hot fat.