

# Fine Potato Doughnuts

*1c - 6 Large Potatoes*  
*1 1/2 - 2 Cupfuls of Sugar*  
*1c - milk*  
*3 Eggs*  
*4 - 6 Cupfuls of Flour*  
*Butter the Size of an Egg*  
*6 Teaspoonfuls of Baking Powder*  
*1 Teasp. salt*  
*1/4 Teasp nutmeg*  
*vanilla*

SIXTY doughnuts can be made from this recipe. Boil the potatoes, mash them finely and cool them. Sift the flour and baking powder together, then rub the butter finely into them. Add the sugar, the potatoes and the eggs, well beaten. Mix thoroughly, knead lightly on a floured baking-board and roll out. Cut out with a ring cutter and fry, a few at a time, in plenty of smoking-hot fat.