



Snowballs

A dainty drop doughnut, dropped from a spoon instead of rolled and cut. When fried in Crisco they will not soak the fat and you will have no smoke in your kitchen, either. Fry them in the same kettle of Crisco you use for everything.

2 eggs

1 cup milk

1 1/2 teaspoons salt

1 teaspoon vanilla

1 tablespoon melted Crisco (from kettle)

1/2 cup sugar

3 cups pastry flour

3 teaspoons baking powder

Beat the eggs until light. Add the sugar, milk and vanilla. Stir in the flour, baking powder and salt, sifted together. Add the