

Doughnuts

1 c. sugar
2 eggs
2 T. melted butter
 $\frac{2}{3}$ c. to 1 c. milk
2 t. cream of tartar or 2 t. baking powder
1 t. baking soda
salt and ground nutmeg to taste
enough flour to make the mixture rollable
4 – 5 c. lard

Mix the ingredients in a large mixing bowl until it can be rolled out. Roll the dough out on a floured board, cut with doughnut cutter. Heat lard in large deep frying pan until very hot. Deep-fry doughnuts until golden brown.