

Schlitzküchla (Almond Doughnuts)

Jay Gage

Adapted from Hulda Wacker family heritage, Ashley, ND and Long Lake, SD.

Beat 3 eggs. Add 2 c. white powdered cane sugar.

Beat in:

2 c. warm mashed potatoes

3 tbsp. melted butter clarified

1/2 tsp. baking soda

1 c. sour milk

1 tsp. salt

4 tsp. baking powder

1/2 tsp. nutmeg

1 tsp. almond extract

Add flour for rolling out the dough (sift 5 c. of flour). Work/knead in flour and roll out portions at a time. Cut out doughnut shapes. Fry in hot peanut oil (add one tsp. white vinegar per gallon of peanut oil to retard absorption of oil into dough). In closed "shaking" paper bag, powder cooled doughnuts with powdered sugar.