

SUGARED GOLDEN PUFFS

Linda Shane's

"This is really Mom's recipe, but she didn't submit it. I've given them a nickname of 'Sputniks' because when I drop them off the teaspoon they always have little tails. Sputnik had just gone up about the time Mom first started making these."

2 cups sifted flour
1/4 cup sugar
3 teaspoons baking powder
1 teaspoon salt
1 teaspoon nutmeg
1/4 cup oil
3/4 cup milk
1 egg

Sift all dry ingredients together; then add oil, milk and egg. Stir with fork until thoroughly mixed. Drop by teaspoonfuls into deep hot oil (375 degrees). Fry until golden brown (about 3 minutes). Drain on paper towels. Roll warm puffs in granulated sugar. Makes 2 1/2 dozen.



BREADS

