

# Buttermilk Doughnuts

4 eggs

1 c. sugar

$\frac{1}{4}$  c. oil

1 teas. vanilla

1 c. buttermilk

4 c. flour

4 teas. baking pow.

$\frac{3}{4}$  teas. salt

$\frac{1}{4}$  teas. baking soda

Beat eggs till thick & lemon colored. Add sugar  
Beat till smooth. Stir in oil & vanilla. Add  
dry ingred. & buttermilk alternately. Roll to  
 $\frac{1}{2}$ " thickness on lightly floured surface.

Fry in deep oil (375°) till brown. About 3 min  
turning once. Drain on paper toweling.  
Serve plain or sprinkled c̄ pow. sugar.  
makes 24 doughnuts