



Red Cross Donuts

1 ½ cups sifted flour
¼ tsp. baking soda
¼ tsp. salt
¼ tsp. butter or substitute, melted
¼ tsp. ginger
¼ cup molasses
¼ cup sour milk
1 egg, well beaten

Combine half of the flour with the soda, salt, and ginger. Combine egg, molasses, sour milk, and melted butter or substitute. Blend with flour mixture and stir until thoroughly mixed and smooth. Add remaining flour to make dough of sufficient body to be rolled. Roll, on floured board, to thickness of ¼ inch. Cut with donut cutter. Fry in deep hot fat (360 degrees) until lightly browned, about 2 to 3 minutes. Drain on brown paper.

