Sm Oute Bollen (doughnuts) [also known as Olliebollen]

*Recipe from Margaret Norman in the 1986 “Fulton’s Favorites” Cookbook, pg. 22, Directions modified by Britni Hartman*

2 cups milk

2 cups water

1 cup lard [or shortening]

1 cup brown sugar

1 tsp nutmeg

1 pkg dry yeast

2 tsp sugar [plus some]

1 tsp salt

2 eggs, beaten

1 pound raisins

8 cups flour

[Oil for deep frying]

Dissolve yeast in ¼ cup of lukewarm water. Scald milk and water in an 8 or 10 quart kettle or pan. Add lard [or shortening], sugars, nutmeg, and salt. Allow to cool a little before adding your eggs (already beaten). Add your dissolved yeast to your milk mixture. Then add raisins (we chopped ours up a bit) and slowly add the flour, kneading your dough between cups. Knead well until the dough is nice and spongey. Transfer dough into a greased bowl and cover loosely with waxed paper and let rise in a warm place until doubled in bulk (4-6 hours). After the dough has doubled, use a greased tablespoon to form rough balls of dough or roll dough with greased hands and drop into hot fat (about 325 degrees F). Cook until browned, remove from fat, allow to drain and cool, and then shake a few at a time with sugar in a paper bag (we shook ours up in cinnamon sugar).