

AMLA CLIP-A-COOKBOOK

These magical doughnuts are kissed by angels and have an undeniable deliciousness that made the ex-clam-ation mark at the end of the AMLA Clam Bake meal from October 1st's event. Here is the recipe that the "Kraljica of Krofe" (Queen of Krofe), Vida Zak used (only at proportions for a normal family--Vida, with the help of her sisters, is usually known to make hundreds at a time). Enjoy!

RAISED DOUGHNUTS-KROFE

- 2 cakes yeast
- 1 teaspoon sugar
- 1/4 cup lukewarm water
- 1 tablespoon flour
- 1-1/2 cups milk
- 1 tablespoon plus 1 teaspoon salt
- 1 cup sweet cream
- 1/4 lb. butter
- 1 lemon rind, grated
- 6 eggs
- 9 cups flour-approximately
- 1 cup sour cream
- 1 cup sugar

DIRECTIONS:

Dissolve yeast, sugar and flour in lukewarm water. Mix and set aside in warm place until foamy.

Scald the milk, sweet cream and butter. Set aside until lukewarm. In a separate bowl, beat eggs well and add sour cream, salt, lemon rind and the lukewarm milk, cream and butter mixture. Place flour in large bowl, add sugar. Add above mixture and yeast mixture. Beat well with a wooden spoon or spatula until dough no longer sticks to the bowl. This takes about 20 minutes. Cover with a cloth and set aside to rise until double in bulk. Turn dough out on a floured cloth and pat, DO NOT ROLL, to a thickness of 3/4 inch. Cut out "krofi" using a cookie cutter or glass dipped in flour to prevent sticking. Set the "krofi" aside. Cover with a cloth and let rise. Fry in deep hot fat, Crisco or oil until a golden brown. When frying the first side, place a lid over the fryer.

When you turn the "krofi" to fry the other side, keep the lid off. When fried, remove from hot fat with a perforated spoon and drain on paper towels. Dust with powdered sugar before serving. This recipe makes 50 "krofi."

Krofe
(pronounced Crowf-eh)



Sprinkle with some "lake-effect" powdered sugar--enough to make it look like the East Side of Cleveland in January.