

## *Mom's Fried Cakes*

4 cups all-purpose flour	3 eggs
1 teaspoon salt	$\frac{2}{3}$ cup milk
3 teaspoons baking powder	1 teaspoon vanilla
1 cup confectioners sugar	Vegetable shortening
$\frac{1}{2}$ cup margarine	Additional confectioners sugar

In a mixing bowl, combine and mix first four ingredients. Cut in margarine as for pie crust. Add eggs; mix well. Combine milk and vanilla; add to flour mixture. Mix thoroughly. On a floured board, roll out dough  $\frac{1}{4}$ -inch thick. Cut with doughnut cutter. In a deep skillet, fry in about 1 inch hot vegetable shortening (400 degrees on controlled burner) until golden brown on both sides. Drain on absorbent paper; sprinkle with additional confectioners sugar. Yield: 65.