



On the first Friday in June, Americans celebrate the goodness that is donuts. But did you know that National Donut Day actually has its roots in doing good?



The Salvation Army created the first donut day event in Chicago in 1938 as a fundraiser to help those in need during The Great Depression



Donut Lassies were Salvation Army volunteers who baked and delivered donuts during World War I



Up to 9,000 donuts were served to the troops daily



The donut was, and continues to be, a taste of home and a symbol of comfort for Americans

A RECIPE FROM THE FRONT LINES

Yields 60 Donuts

INGREDIENTS

2 large eggs
5 cups flour
2 cups sugar
5 teaspoons baking powder
1/4 tablespoon salt
1 3/4 cups milk
1 tub lard*

*This can be substituted with butter or vegetable oil

DIRECTIONS

Combine all ingredients (except for lard) to make dough.

Thoroughly knead dough, roll smooth, and cut into rings that are less than 1/4 inch thick.

Drop the rings into the lard, making sure the fat is hot enough to brown the donuts gradually. Turn the donuts slowly several times.

When browned, remove donuts and allow excess fat to drip off.

Dust with powdered sugar. Let cool, and enjoy!



#NationalDonutDay