



## Les Croquignoles

(a French pastry)

8 cups flour  
2 cups granulated sugar  
3 tablespoons lard or shortening  
3 eggs  
1/2 teaspoon salt  
6 teaspoons baking powder  
1 tablespoon vanilla  
1 tablespoon cinnamon  
2 cups of milk  
Deep vegetable oil fat for cooking

Place flour in a large mixing bowl. With the back of your hand form a hole in the middle of the flour. Place all the other ingredients in this hole, except the milk. Mix slightly together. Now add milk, 1/2 cup at a time, mixing well after each addition until all is completely mixed.

Place dough on well floured board or surface and knead slightly until dough isn't sticky. Pull off a bit of dough, about the size of a small ball. Roll about 1/2-inch thick, but round. Cut 4 slits in the ball; then pick up 2 end pieces and pinch them together.

Drop into very deep hot vegetable oil or fat and cook till brown. Turn and brown on other side. Drain, then roll in cinnamon sugar mixture. Top with powdered sugar glaze or serve plain. Makes about 36 regular size doughnuts.

**Recipe by:** Accompanied the "La Fete de L 'Automne" story in the 9-29 Leader, Sep 28, 2016, Cindy Merx

See: [http://www.myleaderpaper.com/features/recipes/les-croquignoles-a-french-pastry/article\\_2547b926-85b4-11e6-85ba-fb1a061cf738.html](http://www.myleaderpaper.com/features/recipes/les-croquignoles-a-french-pastry/article_2547b926-85b4-11e6-85ba-fb1a061cf738.html)

For other recipe variations: See:

<http://www.geniuskitchen.com/recipe/croquignoles-373026#activity-feed>

<http://www.foodgeeks.com/recipes/french-croquignoles-crisp-twisted-doughnuts-20305>

<http://www.yesterdish.com/2013/03/15/croquignoles/>

**Recipe for Cinnamon/Sugar**” Combine ½ cup granulated sugar with 1 Tablespoon ground cinnamon; Toss to coat pastries. Use in place of confectioners’ sugar

**About the Recipe:** I remember my grandmother frying up crisp pieces of dough that were made for special occasions and sprinkling them with cinnamon and sugar. She mixed them up the old fashioned way and never followed a printed recipe This web recipe appeared to be easiest to prepare. Many recipes for this pastry use a standard donut dough or modified mashed potato mixture. The vendors at the Feast said that they used donut dough for their pastry. Some toss with confectioners’ sugar but the one at the Feast served their pastry coated with a strong cinnamon sugar.