



## BASIC PASTA

*Prep: 30 minutes Rest: 1 hour 30 minutes*

*Makes 6 servings*

### INGREDIENTS

- $2\frac{1}{3}$  cups all-purpose flour
- $\frac{1}{4}$  tsp. salt
- 4 eggs

### DIRECTIONS

On a clean work surface mix the flour and salt. Form the mixture into a mound and create a well in the center. Crack the eggs into the well. Using a fork, gently begin to beat the eggs, mixing in a small amount of flour with each stroke. (Preserve the well by using your non-beating hand to build up the flour around the edge as you beat.) As the dough begins to thicken and most of the flour has been added, start to stir the dough. When the dough can no longer be stirred, use your hands to mix in the remaining flour, kneading about 10 minutes or until firm and elastic. Wrap the dough in plastic wrap and let rest 30 minutes.

Work with one-fourth of the dough at a time, leaving the remaining dough covered to keep from drying out. Flatten dough portion and generously dust with flour. Using a rolling pin, roll the dough into a rectangle about  $\frac{1}{16}$  inch thick or until you can see your hand underneath the sheet of dough. (If using a pasta machine, pass each portion through the machine according to manufacturer's directions until dough is  $\frac{1}{16}$  inch thick, dusting dough with flour as needed.) Cut dough into desired size and shape. Let rest 1 hour.

Cook pasta in a large amount of boiling lightly salted water 2 to 3 minutes or until tender; drain well. Serve with desired sauce.



## HOT MINI CINNAMON DONUTS

*Prep: 30 minutes Chill: Overnight Fry: 2 to 3 minutes per batch*

*Makes 24 donuts + 24 holes*

### INGREDIENTS

- $\frac{1}{2}$  cup sugar
- 2 Tbsp. vegetable shortening
- 1 egg
- 1 tsp. vanilla
- $\frac{1}{2}$  cup evaporated milk
- 2 Tbsp. canned pumpkin or applesauce
- $1\frac{1}{2}$  cups all-purpose flour
- 1 Tbsp. baking powder
- $\frac{1}{2}$  tsp. salt
- $\frac{1}{2}$  tsp. ground cinnamon
- $\frac{1}{2}$  tsp. grated fresh nutmeg or  $\frac{1}{4}$  tsp. ground nutmeg
- Dash ground allspice
- $\frac{1}{2}$  cup sugar
- $1\frac{1}{2}$  tsp. ground cinnamon
- Melted vegetable shortening or vegetable oil for deep-frying

### DIRECTIONS

In a large bowl beat  $\frac{1}{2}$  cup sugar and 2 Tbsp. shortening with a mixer on medium until combined. Add egg and vanilla; beat well. Add evaporated milk and pumpkin or applesauce; beat 3 to 4 minutes or until mixture is lightened in color and slightly thickened.

In a medium bowl stir together flour, baking powder, salt,  $\frac{1}{2}$  tsp. cinnamon, nutmeg, and allspice. Add to egg mixture; beat on low just until combined (dough will be soft). Remove dough from bowl; wrap in plastic wrap. Refrigerate overnight.

On a lightly floured surface, roll the dough  $\frac{1}{4}$  to  $\frac{1}{2}$  inch thick. Cut into rounds with a floured 2-inch cutter. You should get about 24 circles. Cut holes out of rounds with a 1-inch cutter. Place circles and holes on a parchment-lined baking sheet. In a shallow dish stir together  $\frac{1}{2}$  cup sugar and  $1\frac{1}{2}$  tsp. cinnamon.

In a large heavy-bottom pot heat enough shortening over medium so you have a 2-inch depth once melted. Continue to heat until a deep-fry thermometer reads 350°F. Line a large plate with paper towels. Fry 3 or 4 donuts or holes at a time in hot shortening 2 to 3 minutes or until light brown, turning once. Using a slotted spoon, transfer donuts and holes to paper-towel-lined plate.

Roll warm donuts in sugar-cinnamon mixture to coat. Enjoy!