



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



The Salvation Army in Chicago celebrated the first National Donut Day in 1938 to help those in need during the Great Depression.



Donut Lassies were Salvation Army volunteers who made donuts and hand-delivered them to the front lines.



The Lassies delivered around 9,000 donuts to soldiers daily, bringing joy and boosting morale with every delicious bite.



The tradition of serving heroes continues today, as we once again prepare to treat those on the front lines fighting for good.

## A DONUT RECIPE FROM THE FRONT LINES

### INGREDIENTS

- 2 large eggs
- 5 cups flour
- 2 cups sugar
- 5 teaspoons baking powder
- 1/4 tablespoon salt
- 1 3/4 cups milk
- 2 cups shortening

### DIRECTIONS

1. Combine all ingredients (except for shortening) to make dough.
2. Thoroughly knead dough, roll smooth, and cut into rings that are less than 1/4 inch thick.
3. Drop the rings into the shortening. Make sure the shortening is hot enough to brown the donuts gradually. Turn the donuts slowly several times.
4. When browned, remove donuts and allow excess fat to drip off.
5. Dust with powdered sugar. Let cool and enjoy!

