

Apple Doughnut Balls

5 eggs
2 c. sugar
1 cup heavy cream
1-3/4 cups buttermilk
1-1/2 cups peeled, grated apples
7 cups all-purpose flour
2 tsp. baking soda
1 tsp. salt
1/2 tsp. ground nutmeg
1/2 tsp. cinnamon
1 tsp. vanilla
Cooking oil

Beat eggs. Add sugar. Beat well. Stir in cream and buttermilk. Add apples. Sift together flour, baking soda, salt, nutmeg and cinnamon. Stir in egg mixture. Add vanilla. Heat oil to 375°. Drop batter by teaspoonfuls into oil. Fry until brown. Drain on paper towels. Serve plain, sugared, glazed or with fruit sauce.

Makes 11 dozen.