

PLAIN & Fancy
COOKING

Chrusciki - Sweet Crisps

*From John Ladowski, Cooking Instructor,
Tops Cooking School, Amherst, N.Y.*

Ingredients:

6 egg yolks
1/2 T. melted butter
1/2 cup sour cream
2 T. Grand Marnier
1/2 T. confectioner's sugar
2 to 2 1/2 cups flour
lard or vegetable oil for frying
additional confectioner's sugar

To Prepare:

Beat together first five ingredients.

Stir in flour 1/4 cup at a time to produce a noodle-like dough. Roll dough until very thin on a floured surface. Cut dough into 1" by 2" strips. Cut a small slit (about 1/2") in the center of each strip. To form cookie, pull a corner of the rectangle through the slit to form a bow tie shape.

Fry chrusciki in lard or cooking oil that has been heated to approx. 380°. (over)

Turn chrusciki and continue to fry until golden brown on both sides. Drain on paper towels. To finish, sprinkle with sifted confectioner's sugar.

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