

TASTE OF HOME

Chrusty Favorki (Makes 100)

From Parkland on the Glen resident Zuzanna Kulaga



Method

Combine all ingredients from flour to lemon juice.

You need to work the dough and it will be sticky. Once all the ingredients are well mixed take as much as you can from the bowl and put on a floured surface. You want to keep kneading the dough until it's no longer sticky and it is by adding flour as needed. Note to take off the remaining sticky dough off the sides of the bowl use flour and rub it along the sides and take those bits and add to the dough ball you have been working with.

Once the dough ball is no longer sticky, you want to shape it more in a log shape. Use your rolling pin, hit the dough a few times to get rid of any air bubbles.

Shape it again as a log so you cut it in 8 pieces about 1" thick and then each piece shape into a disc.

Then wrap each piece in saran wrap.

Let the dough sit for about 10 minutes.

Once again lightly flour a surface and take a disc and roll it out as thin as you can. You should be able to cut into 12 x 3/4" rectangles. In the middle of each cut a slit lengthwise.

Take each end and feed it through the slit.

Now you are ready to fry. Melt 2 packages of vegetable shortening in a deep pot to prevent splashing onto your stovetop.

Once hot, start putting in the Chrusty. They will begin floating to the top. Turn them around so they are light golden brown. Once done, take them out and place them on a large baking sheet. To absorb the shortening, put paper towel on the baking sheet.

While still hot sprinkle with icing sugar. You only need to sprinkle on one side as the icing sugar will spread all over as you sprinkle.

Eat them warm or cold. They are soft at first and then become crunchy which is just as good.

Ingredients

2 cups all-purpose flour

8 egg yolks

1 tablespoon vanilla sugar

1/2 teaspoon salt

1/2 teaspoon baking soda

3 heaping tablespoons of sour cream

1/4 cup softened butter

2 tablespoons of Polish spirits (or vodka)

1 tablespoon white vinegar

1 tablespoon lemon juice

2 packages of vegetable shortening

Icing sugar

