

Chrusciki (hrrooss-CHEE-kee)

Traditional Polish confection.



Recipe courtesy MaryAnn Sakich – Made 12.14.13

½ pint sour cream

9 egg yolks

4 T sugar

Pinch of salt

½ t vanilla

3 C flour

Powdered sugar for sprinkling

Beat yolks, add sugar, salt and vanilla. Add sour cream and mix. Add flour all at once. Knead dough, and then let rest for at least 10 minutes before rolling out. Roll out to 1/8 inch thick or less, making VERY thin so that when they cook there is a bit of a snap when you bite them. Slice into 1 and a half inch by 5 inch strips. Invert one end and pull through the hole. Lay on wax paper. Preheat a pan with at least 2 inches of hot oil. Add the dough, cooking only a few at a time so that each can roll and cook quickly in the hot oil. Turn over after a minute or so and cook on the other side. Take out and place on paper towels. Sprinkle generously with powdered sugar. Store out, in a bowl.

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