

Berliner Kranser

Ingredients

- 1 hard boiled egg
- 1 raw egg
- 2 oz sugar
- 7 oz flour
- 4 1/2 oz butter unsalted
- some egg whites
- lumps of sugar
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Instructions

1. Mash the yolk of the hardboiled egg finely. Add the raw egg; whip these with sugar; knead in butter and flour. Make a good dough. Do not overwork it.
2. Have some lightly whipped white of eggs on a saucer. Crushed sugar on another. Roll out the dough to fairly thin, round strops. Cut them in lengths, about 5 to 6 inches. Make a ring, flip one side of these rings in white of egg, then in sugar and place them on a baking plate.
3. Bake in a moderate oven for about 10 minutes until they are pale yellow.