

Chrust or Favorki

Ingredients

- 2 cup flour
- 2 Tbsp sugar
- 1 Tbsp butter
- 1 Tbsp vinegar
- Lard
- Honey
- 1 egg
- 1 cup sour cream

Instructions

1. Mix the flour with butter, sugar, egg, vinegar, and enough sour cream to work the butter into a soft dough.
2. Place the dough on a kneading board and roll out.
3. Cut into 2"x4" strips.
4. Cut a hole in the middle of each strip, then pass one end of the strip through it to make a knot.
5. Fry favorki in hot lard until brown.
6. Sprinkle with powdered sugar.
7. Serve with honey.