

# **Chruścik**

**Author Treasured Polish Recipes**

## **Ingredients**

- 2 cups flour
- 2 whole eggs
- 4 egg yolks
- 1/2 t salt
- 1/2 cup powdered sugar
- 1/4 cup butter
- 1 jigger rum

## **Instructions**

1. Add salt to eggs and beat until thick and lemon colored.
2. Add sugar, butter, and rum and continue to beat.
3. Fold in flour and knead until the dough blisters.
4. Cut in halves, roll very thin and cut into strips about 4" long.
5. Slit each piece in the center and pull one end through the slit.
6. Fry in hot oil until lightly browned.
7. Drain on absorbent paper and sprinkle with powdered sugar.