

Chruściki (Angel Wings)

Ingredients

- 5 egg yolks
- 1 egg
- 1/2-pint cream
- 1 Tbsp sugar
- 1 tsp salt
- 3 cups flour
- confectioner's (powdered) sugar

Instructions

Beat together all ingredients except flour and powdered sugar. Add flour gradually, mixing well and kneading in the bowl until smooth. Divide dough into 4 or 5 pieces. Roll out each piece on floured board to noodle thickness. Cut strips 1" wide and 5" long. Cut a 2" slit in center of each strip and pull 1 end of the strip through the slit. Deep fry until golden brown. Drain. When cool, sprinkle with powdered confectioners' sugar.