

Chruściki (Angel Wings)

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Ingredients

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

Instructions

1. Beat together all ingredients except flour and powdered sugar.
2. Add flour gradually, mixing well and kneading in the bowl until smooth.
3. Divide dough into 4 or 5 pieces.
4. Roll out each piece on floured board to noodle thickness.
5. 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.
6. Deep fry until golden brown.
7. Drain.
8. When cool, sprinkle with powdered confectioners' sugar.