

Favoriki without Egg Whites

Ingredients

- 6 egg yolk
- 1 cup sweet cream
- 2 cups flour
- 6 Tbsp sugar
- 1 jigger apricot brandy

Instructions

Beat the egg yolks with sugar until light. Add sweet cream and brandy. Fold in enough flour to make a firm dough. Place the dough on a kneading board and roll out. Cut into 2"x4" strips. Cut a hole in the middle of each strip, then pass one end of the strip through it to make a knot. Fry in hot lard until brown. Sprinkle with powdered sugar. Serve with honey.