

Favoriki without Egg Whites

Ingredients

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

Instructions

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