

Fastnacht Keuchels

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Ingredients

- 5 cups flour
- 1 pkg yeast
- 1 tbsp salt
- 4 tbsp sugar
- 3 eggs
- 3 tbsp butter
- 2 cups milk
- fat or oil for frying
- powdered sugar

Instructions

Put flour in large bowl and let stand until room temperature. Make a well in the center of the flour. Soften yeast and 1/2 tsp sugar in 5 tbsp warm milk

and pour into the flour well. Let rise until foamy and light, then add the remaining warm milk, eggs, salt, sugar and melted butter. Work ingredients to a dough and knead thoroughly. Cover and let rise in a warm place until light. Turn onto floured board and roll to approximate 1/2" thickness. Cut into rounds or squares. Cover and let stand about 1 hour. Place raised side down into hot fat. Fry until well browned then turn and fry the second side. Drain well and dust with powdered sugar.