

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

1. Put flour in large bowl and let stand until room temperature.
2. Make a well in the center of the flour.
3. Soften yeast and 1/2 tsp sugar in 5 tbsp warm milk and pour into the flour well.
4. Let rise until foamy and light, then add the remaining warm milk, eggs, salt, sugar and melted butter.
5. Work ingredients to a dough and knead thoroughly.
6. Cover and let rise in a warm place until light.
7. Turn onto floured board and roll to approximate 1/2" thickness.
8. Cut into rounds or squares.
9. Cover and let stand about 1 hour.
10. Place raised side down into hot fat.
11. Fry until well browned then turn and fry the second side.
12. Drain well and dust with powdered sugar.