

kroštule

ingredients

200 g of flour

1 tablespoon of sugar

1 tablespoon of cream

salt

frying oil

For pouring:

powdered sugar

First

Add the salt, foamed egg yolk, sugar and cream to the sifted flour, and then mix the dough firmly with water. Leave it covered for about half an hour, then shake it tightly.

Second

Use the decorative wheel to cut the narrow strips, so engage them in a light knot or shape them as desired by other means.

Third

Fry crushed crusts in deep oil.