

New Year rolls

Ingredients

500 gr flour
250 gr butter
2 eggs
500 gr sugar
cinnamon
teaspoon of vanilla sugar
water



Preparation

Put the sugar in a pan, put water in it until the massa is below level on a little fire to melt.

Melt the butter and beat the eggs.

Put the flour with the cinnamon and vanilla sugar in a mixing bowl.

Make a little hole in the middle and put the craked eggs in it.

Stir the mixture together with the cooled down butter and melted sugar until it is smooth.

Make sure the butter has the thickness of yogurt.

Ad water if it is too thick.

Grease the well-made waffle maker and scoop 1 spoon of butter on the waffle maker.

Bake the waffels until there brown and crispy.

When you get them out roll them immediately with the help of a stick.