

melted butter, then shake in paper bag
containing confectioners' sugar and

Fetschpatze

Sour Cream Fritters

1 egg, beaten	1 cup dairy sour cream
Dash of salt	(or soured milk)
1½ teaspoons soda	All-purpose flour
Maple syrup	

Mix first 4 ingredients with enough flour to make a stiff batter. Drop by tablespoonfuls into deep fat heated to 375 degrees. Fry until deep golden brown; drain on absorbent paper. Serve hot, with maple syrup.