

# *Polish Chrusciki*

2 eggs  
6 egg yolks  
3 tablespoons sugar  
1 teaspoon vanilla  
1 cup dairy sour cream

1 ounce rum [or whiskey]  
1 tablespoon melted butter  
1/4 teaspoon salt  
4 cups flour [about]  
Confectioners sugar

In a mixing bowl, beat together eggs and egg yolks. Add sugar and vanilla; beat until light. Stir in sour cream, rum, butter and salt. Add enough flour to make a soft dough that will not stick to hands. Knead until smooth and elastic, up to 1 hour. Divide dough in four parts; seal each in plastic wrap or bags. Working with one part at a time, roll out very thin. Cut into 2x5-inch strips, pull and stretch strips to about a 6-inch length. Cut a 2-inch slit in center of each and pull one end of dough through slit. Deep-fry in hot vegetable shortening until golden brown. Drain on absorbent paper. Cool, then sprinkle generously with confectioners sugar.