

Listky

5 egg yolks + 1 whole egg
1 t. sugar - 1 T. + $\frac{1}{4}$ t. vinegar
1 tsp. vanilla

Beat well

Mix $1\frac{1}{4}$ C of flour

11 altogether + roll out as far noodle
dough. Cut in squares, make slit in
center
fry in fat.

Bohemian Listy

4 egg yolks
 $\frac{1}{3}$ cup light cream

$\frac{1}{4}$ teaspoon salt
 $1\frac{1}{2}$ cups all-purpose flour
Confectioners sugar

Beat together egg yolks and cream. Add salt and flour. Knead until dough blisters, at least 10 minutes. On a lightly floured surface, roll out thin. Cut into 3-inch squares. Cut lengthwise slits in dough, one inch from each of two sides. Pull sides through slits. Fry in deep hot fat until straw-colored. Drain and sprinkle with confectioners sugar.

Listy

4 egg yolks

2-T-sugar

3-T-cream (sour)

add sugar

2T-white wine

2-cups-flour

$\frac{1}{2}$ Rum or Brandy

a pinch of salt

to beaten egg yolks. Blend in the wine and flour. The dough should be thick and dry knead on floured board and roll thin. Cut into desired shapes fry in deep fat till brown. sprinkle with powdered sugar.