

CHURCH LADY COOKING II

Carpatho-Rusyn Day

Rusyn Cheregi (Rusyn Donuts)

DIRECTIONS

Heat 1 cup of half & half; add butter, sugar and salt. When butter is melted, remove from heat and cool mixture.

Place yeast in a separate large mixing bowl with remaining half & half and mix. Add eggs and mix. Add half & half/butter/sugar/salt mixture and combine. Finally, add flour and mix.

Cover bowl with a cloth and let dough rise until it has doubled in size, about 3 hours.

Take large handfuls of dough and knead. Spread flour on a board, place dough on it and roll with rolling pin as thinly as possible. Cut dough into 2-inch squares. Place a small cut in the middle of each square. Take the end of the dough and pull it through the cut completely to form a long cookie.

Heat any type of oil in a nonstick pan. When oil is hot, fry cookies. (They will puff up and fry very quickly.) As soon as cookies start to turn brown, turn over. The second side will only need to fry for a few seconds.

Remove from oil and drain on paper towels. Dust with powdered sugar or sugar/cinnamon.

INGREDIENTS

2 cups half & half
1/2 cup butter
3/4 cup sugar
1 tablespoon salt
3 1/2 teaspoons dry yeast
4 eggs
6 cups flour
Oil, for frying
Powdered sugar or sugar and cinnamon, for dusting