

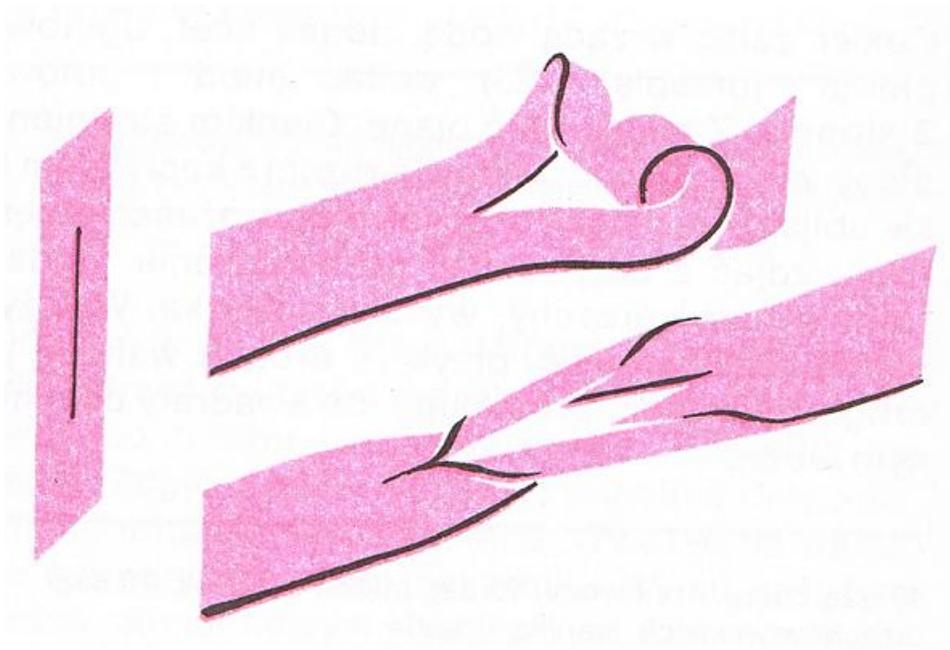
'FAWORKI'

INGREDIENTS

- 20dag of flour
- 3-4 spoons of clotted cream
- 3 yolks
- Some salt
- 1 teaspoon of spirit
- 50dag of fat for frying
- Blotting paper for draining
- 10dag of powdered sugar for powdering
- Vanilla

HOW TO COOK

- Mix flour with cream, add yolks, a pinch of salt and the spirit.
- Mix all these ingredients, make a consistent mass of them and aerate it by the rolling pin.
- The dough should have a thickness of noodle dough.
- Roll out the dough quite thinly and try to powder it as little as possible.
- Cut into strips (width: 3cm ; length: 15cm)
- Every strip cut along on the middle (every cut should be 5-6cm long) and make something like this:



- Make a test of fat temperature – throw a piece of dough, if it will surface after a moment and blush fast, you can fry.
- Fry on both sides, while it will be fair-gold.
- Move them, drain on the blotting paper, move into plate and sprinkle them by powdered sugar with vanilla.



APPLE PIE

INGREDIENTS

a) cake

- 4 glasses of flour
- 2 teaspoons of baking powder
- $\frac{3}{4}$ of a cube of margarine

- 1 glass of sugar
- 1 pack of vanilla sugar (16g)
- 2 eggs + 2 yolks
- 3 spoons of sour cream
- Powdered sugar

b) filling

- 2kg of apples
- 1 pack of vanilla sugar (16g)
- 1 spoon of breadcrumbs

HOW TO COOK

- Flour, mixed with baking powder, chop by knife with margarine.
- Add yolks and eggs, sugar, vanilla sugar, sour cream and knead the dough.
- Peel the apples, rub them on the grater with big openings.
- Squeeze the juice and mix apples with breadcrumb and vanilla sugar.
- Roll out a half of the dough and move it into the big baking tray (first put the bakery paper on it).
- Roll out the second half of the dough.
- Put the apples on the first half of the dough and cover them by the second half.
- Bake it 45min in temperature 200°C.
- Sprinkle the cake by powdered sugar.

