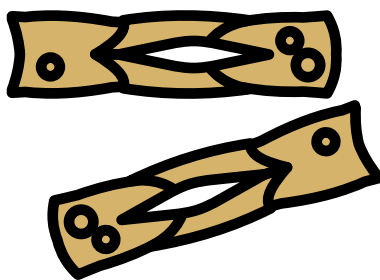
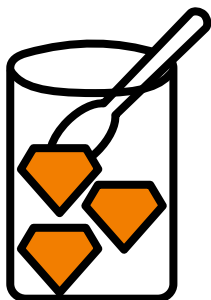


FAWORKI / CHRUSTY



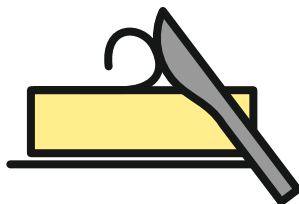
Składniki:



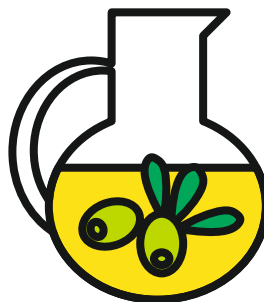
250 g mąki,



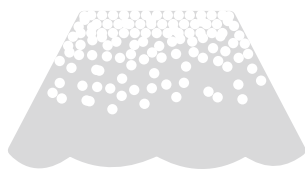
30 g masła / 1 łyżka,



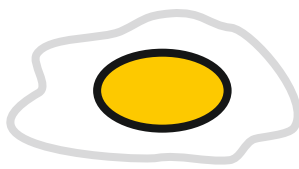
olej do smażenia,



40 g cukru pudru,



3 żółtka,



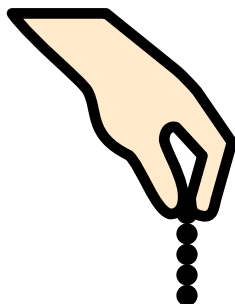
60 g śmietany,



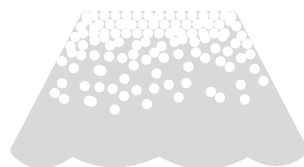
5 łyżek wódki,



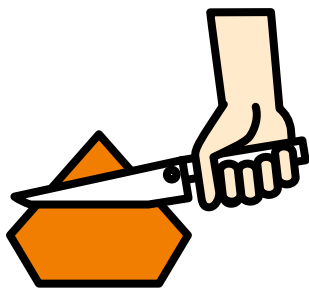
szczypta soli,



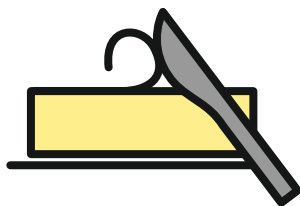
cukier puder do posypania.



Posiekać



masło



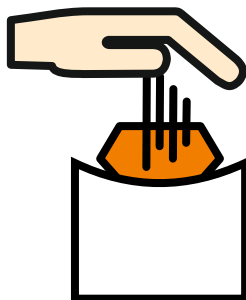
razem z mąką.



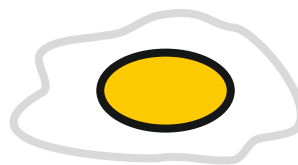
W mące zrobić wgłębienie.



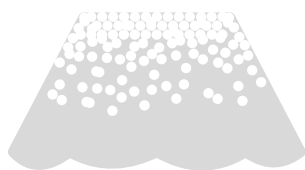
Dodać:



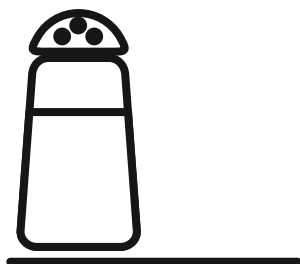
żółtka,



cukier puder,



sól,



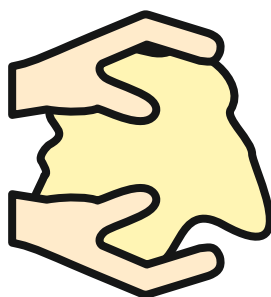
śmietanę



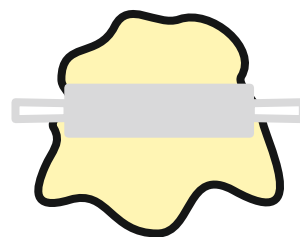
i wódkę.



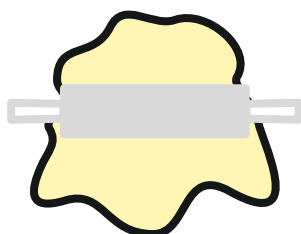
Zagnieść



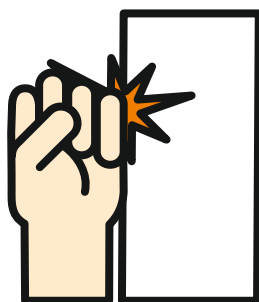
ciasto.



Ciasto



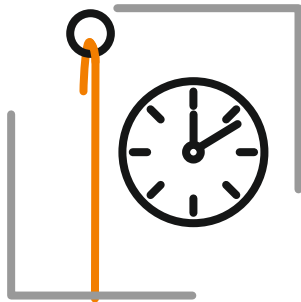
uderzać



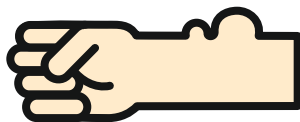
wałkiem



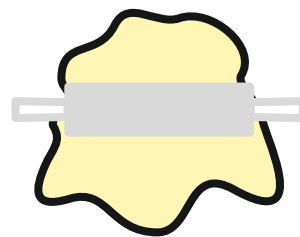
tak długo,



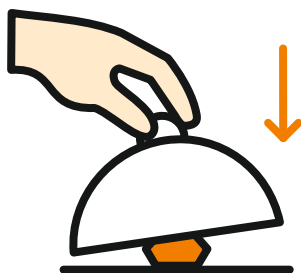
aż zrobią się pęcherze.



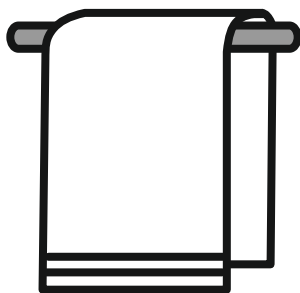
Ciasto



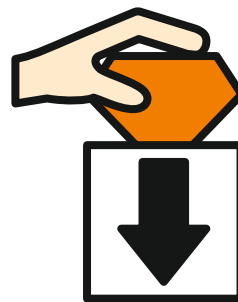
przykryć



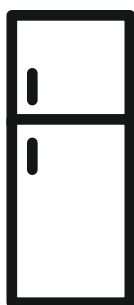
ściereczką,



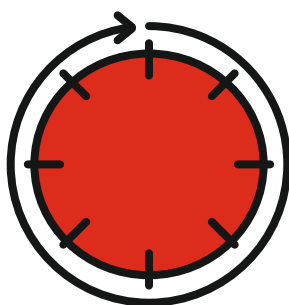
włożyć



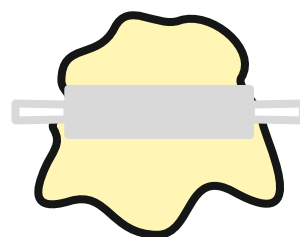
do lodówki



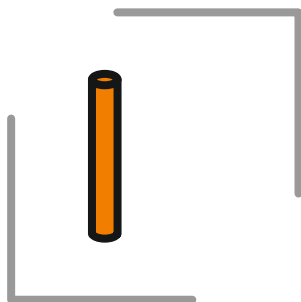
na 1 godzinę.



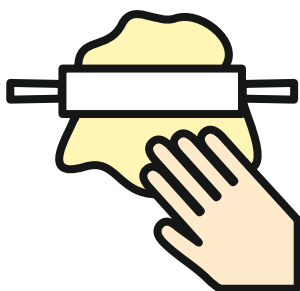
Ciasto



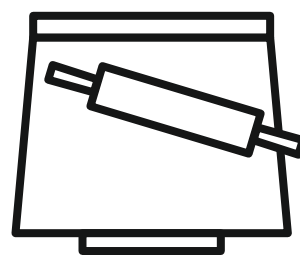
cienko



rozwałkować



na stolnicy.



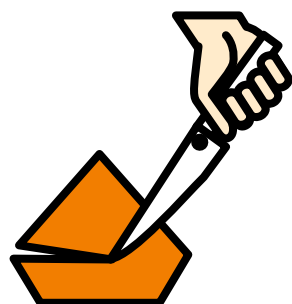
Wycinać



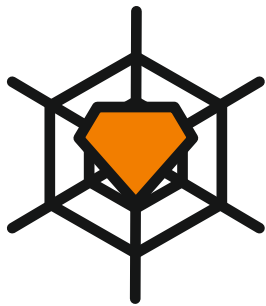
prostokąty



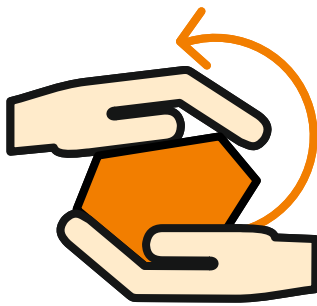
i nacinać je



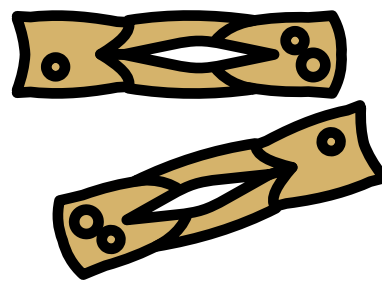
w środku.



Uformować



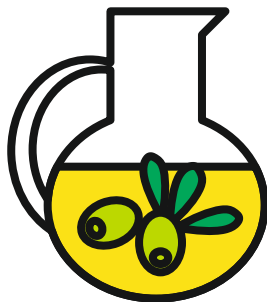
faworka.



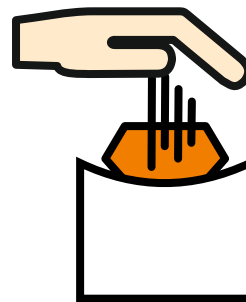
Zagrząć



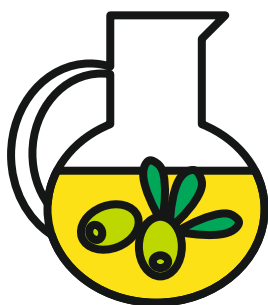
olej.



Wrzucać



na gorący olej



i smażyć na złoty kolor.



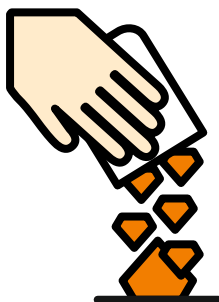
Obrócić na drugą stronę.



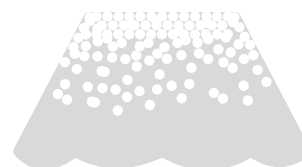
Wykładać na miskę.



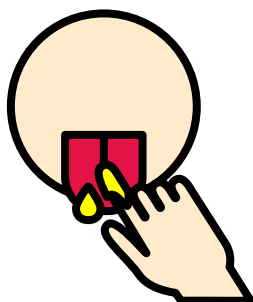
Posypać



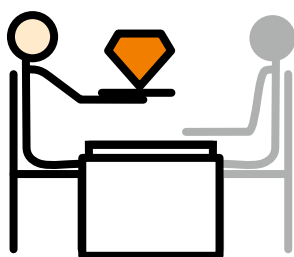
cukrem pudrem.



Spróbować :)



Częstować.



Smacznego.

