

Fattigmand



6 egg yolks
1 tbsp. malted butter
1/8 tsp. salt
3 cups flour

6 tbsp. sweet cream
4 tbsp. sugar
1/8 tsp. ground
cardamom (This may
be omitted)

Beat eggs well; add sugar and mix well. Add remaining ingredients. Roll thinly, cut in diamond shapes and fry at deep fat at 370 degrees for 2-3 minutes or until golden brown. Dust with fine granulated or powdered sugar.



Conejo Friends of the Library Recipes