

Krapfen

Ingredients:

500g flour
80g sugar
80g butter
1 package dried yeast
a pinch of salt
125 ml milk
2 eggs
1 spoonful of rum
1 package vanilla sugar
1 glass of rose hip jam or any other jam
200g icing sugar



Equipment:

cutting board
spoon
1 little and one bigger bowl
small sieve
measuring jug
mixer
cream syringe
rolling pin



Preparation:



Put flour in bowl, add salt, sugar, vanilla sugar and dried yeast



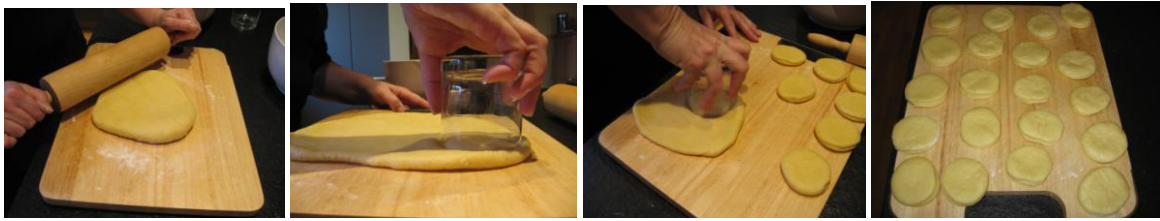
Add eggs, soft butter and rum. Pour warm milk into measuring jug and start mixing while adding the milk.



Mix everything thoroughly. After that cover the dough with a kitchen towel and place it in a warm area for at least one hour.



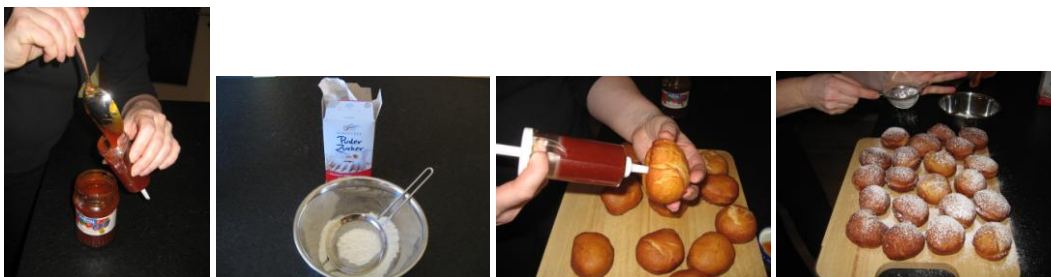
Heat cooking oil until boiling. Knead dough again thoroughly.



Roll dough with the rolling pin (about 1,5cm thick). Put out round pieces with a glass.



Cover the pieces with a kitchen towel. Put pieces into the boiling cooking oil (caution!!) and fry them until they are brown. Remove the Krapfen with the skimmer and put them on kitchen tissue.



Fill cream syringe with jam. Sieve icing sugar into a bowl. Fill Krapfen with jam. Finally sieve icing sugar over the Krapfen.