

'Fastnachtschüechli'

By Alice Brüנגger



approx. 70 'Chüechli' at 30 g

Ingredients

1.5 kg Flour, warm

5 Eggs

50 g Butter

25 g Salt

600 ml Milk

Sunflower or peanut oil to bake

- Mix flour and salt in a bowl
- Warm up milk and butter until butter does melt
- Beat eggs and add to milk, mix well
- Make a well in flour and add the above
- Mix and knead on the table once it does not stick to the surface any more
- Knead until dough is soft and shiny.
- Dough must be kept under a slightly damp towel as it should not get dry until pulled into shape
- Form balls of approx. 30 g
- Rest in a slightly damp towel for 30 minutes
- Roll each ball with rolling pin into pancake shapes, then pull gently by hand into a larger shape until very thin
- Place on towels or clean paper until baking

Baking

To bake in frying pan heat sunflower or peanut oil, bake in the hot oil to a light yellow colour on both sides. Sift icing sugar over it as long as it is hot/warm

'En guete' and enjoy

Can be stored in a cool place up to 2 weeks

P.S. It is fun to have the whole family helping!