

Whiskey Chruscik

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These Polish deep-fried biscuits are light, crispy and sweet, perfect for winter. They are also very pretty and come in a sweet bow-tie shape. Make sure that you take care when deep frying as the oil can spit and burn you. Lay the biscuits into the oil carefully, facing them away from you.

Ingredients:

350g plain flour
100g caster sugar
75g butter, room temperature
2.5 tbsp. whiskey
1 tsp. vanilla extract
3 whole eggs plus 3 egg yolks
Oil for frying

Directions:

1. Beat together the butter and sugar until smooth. Add the eggs and egg yolks, one by one, beating well after each addition.
2. Beat in the vanilla and whiskey then sieve in the flour. Once smooth, cover and place into the fridge for one hour.
3. Roll the dough out until very thin, less than half a cm thick. Cut into 2.5cm by 10cm rectangles, take each end of each rectangle and twist twice to form a bow tie.
4. Heat the oil in the fryer to 190C.
5. Cook the biscuits in batches until golden brown. Turn over once during cooking to ensure they cook evenly.
6. Leave to cool on kitchen paper and dredge thickly with icing sugar to serve.

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