Isabella Hardej’s Chruściki Recipe:

**Ingredients:**

* 0.5 kg flour
* 100 g butter
* 100 g sugar
* 2 Tbsp of sour cream
* Pinch of salt
* 2 Tbsp of vodka or everclear
* 1 tsp baking powder
* Canola oil for topping
* Powdered sugar for topping

1. Sift flour
2. Add all ingredients and mix with hands to form a dough
3. Knead dough until everything is incorporated and dough is well formed and smooth (do not over knead)
4. Cover in saran wrap and place in fridge for 1 hour
5. Divide dough in half, keeping extra covered with plastic.
6. On a floured surface, roll each section paper-thin to at least 12” across. Cut into 1 1/4-inch strips. Cut strips into 5-inch lengths. Make a slit in each strip. Pull one end through slit to make a bow tie.
7. Deep fry in oil at about 350-365° F for about 30 seconds, turning once using 2 forks, until lightly golden on both sides. Do not crowd.
8. Drain on paper towels. Let cool and sprinkle with powdered sugar.