

Klineter

12 yolks of eggs, 5 tablespoons
sugar, 4-5 T cream
1 grated lemon rind,
and brandy. Enough
flour ~~to~~ to make soft
dough. Chill. Roll very
very thin. Cut into
diamond shape & slit
and turn through slit. ET. Use

crinkle roller. Fry in
deeg fat (crisco or lard)
(when rye bread crust
turns golden brown)
Will pop up to top when
fat is correct temperature.
Place on brown paper to
drain. Roll in powdered
sugar.