



AUSUKAI OR KRUSCUKI LITTLE EARS – LITHUANIA

3 egg yolks
1/4 cup granulated sugar
2-1/2 Tablespoons milk or light cream
1/2 Tablespoon brandy
1-1/4 to 1-1/2 cups all purpose flour
Vegetable oil for frying
Confectioners' sugar, as desired

In a mixing bowl, combine the egg yolks and sugar. Mix in cream and brandy. Gradually, stir in flour only until soft dough forms. Refrigerate for several hours or overnight for easier rolling.

Roll out dough thinly on floured surface. Using a 4 inch diamond cookie cutter, cut out diamond shapes. Cut a lengthwise slit in the middle of each. Pull the other end of dough through the slit.

In a large pot or deep fryer, heat vegetable oil to about 350F degrees. Fry about four a t a time for about 3 or 4 minutes or golden but not browned. They will puff up. Dust them generously with confectioners' sugar. Yield: about several dozen

About the recipe: These crispy little pieces of dough are really addictive. Mixing them up is easy but making the little knots takes some practice. No matter how they look, they will taste fantastic with that cup of coffee or tea.

I remember my grandmother making these but she called them Kruscuki and made them larger. Usually, they always knew when I was sneaking one off of the plate. It's the powdered sugar that dusted my face as well as my shirt. One wonders how one crisp piece of dough can bring so much pleasure.

