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Natronküchle

INGREDIENTS

dough

300 g of flour

50 g of sugar

50 g butter

2 eggs

100 g cream

1.5 tsp of soda

1 tsp cinnamon

For baking

1 L oil

For pollination

150 g powdered sugar

INSTRUCTIONS

Knead the flour with sugar, butter, eggs, salt, baking soda, cinnamon and cream into a smooth dough. If the dough is still too moist, knead in a little more flour. Then put the dough in a bowl and let it rest covered at room temperature for about 1 hour.

Next, dust a work surface with flour and roll out the dough thinly into a rectangle about 13-15 cm wide. Cut the dough into strips about 3 cm wide with a knife or a small wheel. Now cut the middle of the dough strips lengthways about 5 cm. Heat the frying fat to about 170 ° C. Bake the strips of dough in about 6-7 portions in hot fat for 2-3 minutes until golden brown. Use a foam trowel to lift the finished cakes out of the fat and drain them on a kitchen towel. Dust the cakes hot with powdered sugar.