



Busia's Pączki

2 tbsp sugar
2 pkg yeast
15 egg yolks or 7-8 eggs
14 tbsp sugar
1 cup milk
½ lb margarine
1 tsp salt
½ tsp vanilla
3 tbsp liquor
8 cups flour

Into a bowl pour yeast add 2 tbsp sugar and ¼ cup warm water Let stand 15 min

Beat egg yolks or eggs together with the sugar. Combine milk and margarine heat until margarine melts and add the egg mixture

Add vanilla, liquor, salt. Add flour, then the yeast. Mix well

Turn out on lightly floured board and knead for around 10 min. until mixture does not cling to your hands. Add flour as necessary for a knead able dough

Place in lightly greased bowl and turn dough to grease all around. Cover, let rise for 2 ½ hrs in warm area till double in bulk

Roll out a portion at a time (on lightly floured board) to approx. ½ inch thickness. Cutting out circles to desired doughnut size. Cover again let rise for 1 hour in warm area.

Deep fry in hot fat. Turn once, drain, cool, dust with confectioners sugar or use granulated sugar.