

Schnitz Kechlah

Beat 3 eggs well.

Add 1 c plus a bit of sugar and beat again.

Then add 2 c milk OR 1 ½ c milk and ½ c cream.

Add ½ tsp salt and 2 ½ tsp baking powder.

Sift in 4 c flour.

Stir well, then add flour until a bit sticky.

Roll out fairly thin (thickness of a plate)

Then deep fry in lard.

Make them in a square shape the same as fat cookies.