Polish Angel Wings (Faworki)

czas przygotowania: **30 min**

poziom trudności: **łatwy**



Light, crispy and delicately sweet, Polish Angel Wings, traditionally known as Faworki, are a classic treat enjoyed during Carnival and on Fat Thursday. These golden, twisted pastries are deep-fried until perfectly crisp and finished with a dusting of icing sugar. A delicious traditional Polish treat that's perfect for sharing with family and friends.

Składniki

- Plain flour – 300 g
- Butter – 30 g
- Icing sugar – 15 g
- Sour cream – 1–2 tbsp
- Egg yolks – 5
- Rectified spirit – 10–15 ml
- Rapeseed oil – 1 litre
- Gellwe Vanilla Sugar – 1 pack

Sposób przygotowania