

Mrs. Vogel's Scherben (or Circeo's ZipperFrutles—try saying that three times fast!)

(I paraphrase the instructions that Ms. Greenspan gives in her book. If you want the 'real' version, you simply must buy her book! You won't regret it anyway!)

- 1 T. unsalted butter, at room temperature
- Big pinch of sugar (I'm not real sure what a big pinch is!)
- Little pinch of salt (the 'little' pinch, I can handle)
- 1 large egg, at room temperature
- 1 c. all-purpose flour
- ¼ t. baking powder
- 3-4 T. hot water
- Cinnamon-sugar and confectioner's sugar, for dusting
- Flavorless oil, such as canola or sunflower, for deep frying

This is not a cookie for the KitchenAid. Simply use a medium mixing bowl and work the butter, sugar and salt together with a wooden spoon or spatula till they are smooth. Add the egg and beat it in (the mixture will look odd at this point!) Mix the flour and the baking powder together, then mix them into the liquid ingredients, stirring it till most of it is moistened. Add three tablespoons of hot water and continue to stir it till the dough comes together. Keep stirring ... Dorie says, "You'll have a moist dough that might be a bit shaggy." I think she means that it won't all be holding together.

Use your hand to knead the dough in the bowl just until it smoothes and stays together. Make a ball of the dough, (you'll wonder if you've made enough because it is a very small ball of dough!), wrap it in plastic wrap, and chill it for at least an hour. It's not the end of the world if it stays there overnight.

When you are ready to roll them out, line a cookie sheet with plastic wrap. Cut the dough in half and work with each half separately. On a floured surface, roll out one of the halves into a very thin rectangle -the thinner the better, in my opinion. Use a pizza slicer or pastry wheel to cut 1-inch strips, then cut those in half as well. Lay them on the cookie sheet. Repeat with the second half of the dough. Cover the whole cookie sheet with plastic wrap and chill another hour or overnight.

Using a deep-fat fryer, (or about 4 inches worth of oil in a deep saucepan at about 350° F), fry the strips. You **MUST** have a deep-fat-frying thermometer to ensure this temperature or you will end up with grease-laden cookies, or burnt ones.

Dump them onto a platter lined with paper towels. Sprinkle with cinnamon sugar, then confectioner's sugar.

