

Russian Ringel

Caroline Pflugrath, New Leipzig, North Dakota

1 pkg. yeast
6 cups flour
2 cups water
2 tbsp. sugar
1/4 tsp. salt
2 Tbsp. butter

Soak yeast in 1/4 cup water (additional than recipe) and 1 tsp. sugar. Then make a sponge of water, salt, sugar and 3 cups of flour. Let set for about 25 minutes. Add rest of flour and knead, using butter on hands when kneading. Should be stiff dough. Roll thin like a pencil, the thickness of a finger, 6 inches long. Join ends, overlap and seal. When you have about 16 sealed, boil 1 minute in salt water (1/2 tsp salt) 4 at a time. Use 4 qt. kettle half full of water. Take out and drain a minute. Put on greased cookie sheet. Bake 20 minutes at 375° till golden brown. Makes about 3 dozen.