

NDSU GERMANS FROM RUSSIA HERITAGE COLLECTION

Klose

Caroline Pflugrath, New Leipzig, North Dakota

1 1/4 cup water
3 3/4 cups flour
1 egg
1/4 tsp. salt
1/2 tsp. dry yeast

Soak yeast with 4 tbsp. water (not included in the 1 1/2 cups) and 1 tsp. sugar. Mix all. Knead the dough and let "rise" until double (approximately 2 hours). Divide dough into 7 balls. Make a hole in dough with finger and put 1/2 tsp. apricot jam, and close "good."

Let rise an hour till light. Boil in large kettle (half full). (She meant water.) Boil just 3 at a time. Add salt to the water in kettle and keep covered. Boil 4-5 minutes on one side, take cover off and turn, boil 4-5 minutes on other side. Take out quickly, puncture to release air. Roll in a mixture of:

22 graham crackers
1/2 cup sugar
1/4 cup butter
1 tsp. cinnamon

Serve immediately.