

RECIPES IN KANSAS HISTORY

Grebbe

Fried dough served for breakfast

1/2 cup butter

1/4 teaspoon baking soda

1/2 pint sour cream

2 teaspoon baking powder

4 eggs, beaten

2 tablespoons sugar

4 cups flour

1/2 teaspoon salt

Sift together dry ingredients. Blend butter, sour cream, and eggs. Mix with dry ingredients for soft dough. Let dough rest and rise at room temperature for 1 hour. Knead down and roll out on lightly floured board to 1/8 inch thickness. Cut into 3 inch by 5 inch strips and cut center slit in each. Pull dough through slits to create a twist and drop into 350 degree hot oil. Turn once, cook until lightly browned. Remove and drain. Dust with powdered sugar.