

Grebel

Authentic German Recipe (Very Old) and really good*

3 eggs
1/4 cup sugar
1 tsp salt rounded
1 tsp soda rounded
3 tsp baking powder rounded
1/4 cup dark vinegar
1 cup buttermilk
1 cup sour cream
4 cups flour (more if necessary for soft dough)

Beat eggs
Add other liquids
Add dry ingredients
Separate into four parts and freeze
Thaw at room temperature
Take portion and roll out to 1/8 inch on well floured board
Cut into 5 inch squares
Make 2 slits in each square and twist

Fry in heated cooking oil
Browning on both sides
Sprinkle with powdered or granulated sugar, or serve plain

Best eaten fresh while they are still hot

*This is not a Lebsack family recipe, but it looks like the result might be the same.
It was taken from <http://dessertrecipes.cookingcache.com>