

Rachel's Grebbble Recipe

Courtesy of Earline Schuppe

3 eggs
1/4 cup sugar
3 tsp. baking powder
1 tsp soda
1/4 tsp. cream of tartar
1 rounded tsp. salt
1 cup buttermilk
1 cup heavy cream
5 cups flour

Mix all ingredients except the flour in a large bowl. Stir well. Add 4 cups flour, one cup at a time. Use the 5th cup for kneading. Cover bowl with plastic wrap and refrigerate overnight or until ready to use.

Dough must be well chilled. Roll dough out on a floured board to 1/8-inch thick. Cut into 4 or 5 inch squares; make 2 slits in dough and twist. Fry in hot deep oil until brown, turning once. Drain on paper towel. Put a few at a time in a paper bag with sugar or sugar and cinnamon and shake.

ENJOY!!