**“Papanasi” with cranberry jam and sower cream**

Ingredients:

4 eggs

1Kilo of cheese

300 g flour

25 g of yeast

baking powder

vanilla sugar

scrape from a lemon

300 g of sower cream

400 grams of jam

200 grams of powdered sugar (preferably with vanilla)

1.5 l of frying oil

Preparation:

Sift the flour well. Mix the cheese with sugar, eggs, salt, vanilla sugar and lemon-leavened bicarbonate. Add the 200 grams of flour and lemon peel. Mix well. If necessary, depending on the density of the cheese, add 1-2 tablespoons of extra flour. You have to get a soft dough. Put the oil in the pan in or deep saucepan.
On a clean and dry working surface, powder the flour. Divide the dough into 8 spoonfull of dough and 8 teaspoonfulls for the round cover. With some flour in your hand, make 8 discs and as many balls of dough. Pass the index finger through the flour and tug it into the dough disk. Rotate your finger circularly to obtain a central hole in the dough.

Fry them in the hot oil at low temperature. They are fried for about 5-6 minutes each. Remove the papans as they are fried, and remove the excess fat on with a paper towel. „Papanasi” are served with sower cream and jam, but also with powdered sugar.