

Traditional Easter Sweets – Boží milosti

Boží milosti (God's mercy) are traditional Easter sweet pastry of our grandmothers and great-grandmothers. It's very fragile crispy delicacy known in the world as *Angel wings* and by many other names. They are excellent right after frying or even on second day, but hardly anyone can resist this temptation and they'll disappear quickly.

Ingredients

- 250 g of flour
- pinch of salt
- 50 g of butter
- 50 g sugar
- 2 yolks
- 2 spoons of white wine
- 5 spoons of sour cream
- teaspoon of lemon peel
- oil for frying
- powdered sugar and vanilla sugar for coating

Directions

1. Mix flour with all ingredients and soft butter. Knead a dough and put in fridge for 30 minutes
2. Then roll out the dough flat and carve rectangle or any other shapes (circa 8 x 5 cm/3 x 2 inches). Cut twice in the middle of each piece.
3. Fry shortly in adequate amount of oil. During frying the biscuits should puff up a bit. While still hot gently

coat in mixed powdered and vanilla sugar.