



Zenker's creative French Fries

Ingredients:

(for 1 baking pan)

Vegetable oil to grease the pan

For the potato dough:

3 oz. Potato Dumpling mix

7 fl. oz. water

For variation as desired:

1/2 - 1 tbsp. caraway seeds OR

1 tbsp. paprika OR

1 pinch of chili OR

1 - 2 tbsp. rosemary, marjoram, or thyme OR

1 - 2 tbsp. sundried tomatoes, chopped fine OR

2 - 3 tsp. finely chopped spinach (fresh or thawed) OR

1/3 cup finely shredded Parmesan OR

1 - 2 tsp. finely chopped bacon OR

1/3 cup coconut flakes

Preparation:

1. Preheat oven to 360°F.
2. Grease the indentations of the baking pan with the melted butter.
Place the pan in the refrigerator for about 10 minutes.
3. In a medium size bowl, blend all ingredients for the potato dough.
4. Add any of the variation suggestions to the dough to your taste.
5. Using a scraper, spread the dough into the indentations of the baking pan. In case the dough is not soft enough, add a few drops of milk to the dough.
6. Place the baking pan in the middle of the oven and bake for approx. 10 minutes, or until the sticks are golden brown.
7. Remove the fries with the pan.
8. Enjoy!

For more information visit www.frieling.com



Orange sticks

Ingredients:

(for 1 baking pan)

melted butter to grease the pan

For the dough:

1/3 cup soft butter

1/2 cup powdered sugar

1 tbsp. vanilla sugar

1/2 tbsp. orange zest

1 medium egg

For decoration as desired:

Powdered sugar or melted chocolate

Preparation:

1. Preheat oven to 360°F.
2. Grease the indentations of the baking pan with the melted butter. Place the pan in the refrigerator for about 10 minutes.
3. In a medium size bowl, blend all ingredients for the dough.
4. Using a scraper, spread the dough into the indentations of the baking pan. In case the dough is not soft enough, add a few drops of milk to the dough.
5. Place the baking pan in the middle of the oven and bake for approx. 10 minutes, or until the sticks are golden brown.
6. Let the sticks cool off and remove them from the pan.
7. Add powdered sugar to taste while the sticks are still warm, or dip the sticks in melted chocolate when cooled down.
8. Enjoy!

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