

Original Rothenburger Schneeballen

Ingredients (makes about 50 snowballs):

- 18 eggs
- 500 g sugar
- ½ liter whipping cream
- 1/8 liter Zwetschgenwasser
(plum schnapps or substitute with another fruit schnapps)
- 500 g butter (melted but not hot)
- 2 kg flour
- Confectioner's sugar (for dusting)



Instructions:

- 1. Prepare the Dough:**
 - Beat eggs and sugar until foamy.
 - Add whipping cream and plum schnapps, then mix well.
 - Gradually stir in the lukewarm, melted butter.
 - Add flour bit by bit, mixing thoroughly until the dough is smooth.
- 2. Shape the Dough:**
 - Gather the dough into a ball, then knead it into a roll.
 - Cut off pieces of approximately 70 g each. Roll each piece into a smooth ball.
- 3. Roll Out the Dough:**
 - Lightly dust the table with flour. Roll out each dough ball into a thin, even sheet about 1 mm thick.
 - Using a zigzag pastry cutter, cut the sheet into 1 cm wide strips, leaving the outer edge (also 1 cm wide) uncut.
- 4. Form the Snowballs:**
 - Pick up the first strip with your thumb and forefinger, then the third strip, ensuring the second strip stays underneath. Continue until all strips hang loosely between your fingers.
 - Place the formed dough ball into the lower half of a snowball mold, then close the upper half securely over it.
- 5. Fry the Snowballs:**
 - Heat oil to 180°C (356°F). Submerge the mold in the hot oil. Fry for about 4 minutes until the snowballs are golden brown.
 - Remove the mold from the oil, drain the snowball, and place it on a wire rack to cool and dry completely.
- 6. Dust with Sugar:**
 - While still warm, generously sprinkle confectioner's sugar over the snowballs.

Storage:

Store the cooled snowballs in an airtight container to keep them fresh for an extended period.

Enjoy these crispy and sweet delights as a special treat or dessert!