

Hungarian Nut Crescents

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Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)

Yield: 2 dozen crescents

*2 cups flour
1/8 teaspoon salt
1 cup butter or margarine
2/3 cup sour cream
1 egg yolk
1/2 teaspoon vanilla
2/3 cup chopped nuts
2/3 cup sugar
1 teaspoon cinnamon
1 egg white, slightly beaten*

In a bowl, mix the flour and salt. Cut in the butter with a pastry blender until the mixture resembles coarse crumbs.

In a bowl, gradually blend the sour cream, egg yolk and vanilla. Gradually add to the flour mixture. Chill until firm enough to handle, three to four hours.

Divide the mixture into three parts. On a lightly floured board, roll each part into a nine or ten inch circle about 1/8 inch thick. Cut each circle into twelve wedges.

In a bowl, mix the nuts, sugar and cinnamon. Sprinkle about 3/4 of this mixture over the circle wedges. Roll each wedge up starting at the widest edge and rolling to the point. Brush with the egg white and sprinkle with the remaining nut mixture.

Bake on greased baking sheets at 350 degrees for 20 to 25 minutes.

Per Serving (excluding unknown items): 4039 Calories; 276g Fat (60.4% calories from fat); 55g Protein; 352g Carbohydrate; 18g Dietary Fiber; 777mg Cholesterol; 2289mg Sodium. Exchanges: 14 Grain(Starch); 2 1/2 Lean Meat; 1/2 Non-Fat Milk; 53 Fat; 9 Other Carbohydrates.