

Daniel Pastry

$1\frac{1}{2}$ C Butter or 1 C Butter & $\frac{1}{2}$ C oleo - $\frac{1}{3}$ C flour - 2 pkg active dry yeast
or 2 cakes compressed yeast - $\frac{1}{2}$ C water, $\frac{3}{4}$ milk, $\frac{1}{4}$ C sugar, 1 t. salt
1 beaten egg, 4 C flour

Cream Butter with flour, Pat in roll butter mix between 2 sheets
of wax paper to form 12×6 inch rectangle, chill. Soften yeast in warm
water. Combine milk sugar & salt, cool to lukewarm, add yeast & egg
mix well, Add 4 C flour or enough to make soft dough.
Turn out & knead on floured surface until smooth & glossy about
5 min. Roll dough in a 14 inch square on floured surface, Place

the chilled Butter mix on half. the dough, fold over half.
of dough sealing edges well with heel of hand
Roll dough on floured surface in 20×12 in rectangle, fold
in thirds so that you will have 3 layers, roll again into
a 20×12 rectangle, repeat the folding & rolling 2 more times
chill $\frac{1}{2}$ hr. after last rolling. ~~Stop~~ - place rolls on
ungreased baking sheet. Let rise till double about 1 hr.
Bake. 450° about 8 min.

Almond Filling
 $\frac{1}{4}$ C butter - $\frac{1}{4}$ C sugar - $\frac{1}{4}$ C ground almonds. Use only 1
level tsp. filling on each roll.