

French Leaves

4 Large egg yolks 4 tsps. Sugar 4 tsps. T. ~~Cream~~

Cream $1/8$ tsps. salt $1/4$ tsps. vanilla

1 C Sifted Cake Flour

Knead about 5 min. divide in 3 parts roll slightly thinner than for pie crust

cut rectangles 1 inch by 3 inch Make a 1 inch lengthwise slit in the center of each Draw one end of each rectangle through the slit.

Fry in deep fat 365° fry about a min. or a few seconds longer. drain on absorbent paper