

# HUNGARIAN NUT CRESCENTS

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|--------------------------------------|---------------------------------|
| 2 cups unsifted<br>all-purpose flour | 1/2 teaspoon vanilla            |
| 1/8 teaspoon salt                    | 2/3 cup chopped nuts            |
| 1 cup butter or<br>margarine         | 2/3 cup sugar                   |
| 2/3 cup sour cream                   | 1 teaspoon cinnamon             |
| 1 egg yolk                           | 1 egg white,<br>slightly beaten |

Mix flour and salt in bowl. Cut in butter with pastry blender until mixture resembles coarse crumbs. Blend sour cream, egg yolk and vanilla. Gradually add to flour mixture, mixing well. Chill until firm enough to handle, about 3 to 4 hours. Divide dough into 3 parts. On lightly floured board, roll each part into a 9- or 10-inch circle, about 1/8 inch thick. Cut each circle into 12 wedges. Mix nuts, sugar and cinnamon and sprinkle about 3/4 of the mixture over wedges. Roll from the widest end to the point. Brush with egg white and sprinkle with remaining nut mixture. Bake on greased baking sheets at 350° for 18 to 20 minutes. Makes 3 dozen cookies.