

## *Hungarian Nut Sticks*

1 cup butter (2 sticks)	$\frac{1}{2}$ teaspoon vanilla
$\frac{1}{2}$ cup sugar	$\frac{1}{2}$ cup egg whites
1 egg	$2\frac{1}{4}$ cups finely chopped pecans or walnuts
$2\frac{1}{4}$ cups all-purpose flour	1 cup sugar
$\frac{1}{4}$ teaspoon salt	$1\frac{1}{2}$ teaspoons cinnamon

Cream butter and  $\frac{1}{2}$  cup sugar thoroughly. Add egg and beat well. Sift together flour and salt. Add, a part at a time, to creamed mixture, mixing well. Add vanilla. Spread into 15 x 10 x  $\frac{1}{2}$ -inch ungreased pan. Bake at 350 degrees for 15 minutes. Beat egg whites until stiff. Combine with nuts, sugar and cinnamon. Mix well and cook in top of double boiler over hot water until thickened, stirring. Do not overcook. Spread evenly over partially baked dough covering entire surface. Return to oven and bake 15 minutes longer. Cool slightly before cutting into bars. Yield: 4 dozen.

## Horns

1 lb. flour	1 t salt
$\frac{3}{4}$ heaping t cream tartar	1 lb. butter (sweet)
2 eggs yolks	$\frac{3}{4}$ tea C water