

## *Hungarian Pastry*

4 cups flour, all-purpose

Pinch of salt (optional)

4 cups butter

1 cup water

2 eggs

1 teaspoon vinegar

Sift together flour and salt. Work half the amount of butter into dry ingredients with hands or pastry blender. Mix together water, vinegar and eggs. Add to flour mixture and beat until well blended. Let dough rest about 10 minutes, then roll into a square

on floured board and dot about  $\frac{1}{3}$  of dough area with pieces of remaining butter. Make three folds and roll again. Let rest 10 minutes. Repeat, folding again and let rest 10 minutes. Repeat the process four times. After the final rolling, cut dough into good-sized triangles. Place filling of your choice, either thick jam or nut, along base of triangle, and roll into horns. Bake about 25 minutes in 350-degree oven. When cool, sprinkle heavily with powdered sugar, as dough contains no sugar. About 50 pieces. (From Mrs. Joseph Breznay, 7601 Berry Ave.)