

Hungarian Pineapple Slices

1/2 pound butter

1/2 pound lard

6 cups all-purpose flour

1/2 cup sugar

1/2 teaspoon salt

2 teaspoons baking powder

6 egg yolks

1/2 pint dairy sour cream

Filling:

**1 can (No. 2) crushed
pineapple**

3/4 can sugar

Cut butter and lard into flour as for pie dough. Mix in sugar, salt and baking powder. Blend together egg yolks and sour cream. Add to flour mixture to form a dough. Cover and let rest 30 minutes. Divide dough in two. On a lightly floured board, roll out two-thirds of the first piece of dough and line a 10x15-inch baking sheet. Spread with half the cooled filling. Roll our remaining third, cut into strips and arrange lattice-style over filling. Using a second baking sheet, repeat with remaining dough and filling. Bake at 350 degrees 30-45 minutes. **FILLING:** combine undrained pineapple and sugar in a saucepan. Cook over medium-low heat until thick. Cool. (Note: use pineapple can to measure sugar.)