

## *Hussar Wallets*

1 pound all purpose flour

$\frac{1}{4}$ -teaspoon salt

1 pound butter

12 egg yolks

Mix together flour and salt. Add butter. Cut in or mix with hands as for pie crust. Add slightly beaten egg yolks and knead together. Break off small pieces and shape into size of walnuts. Keep in refrigerator overnight. Roll out very thin into rounds on floured board. Place 1 teaspoon filling in center of each circle. Fold one side over the other to overlap. Fold each edge over  $\frac{1}{2}$  inch and pinch together. Place on ungreased baking sheet and bake in 400-degree oven for 20 minutes. Dust with powdered sugar. Makes about 80.

### **Nut filling:**

Beat 12 egg whites until stiff. Add 1 pound ground nuts,  $\frac{1}{2}$  cup sugar and 1 teaspoon vanilla. (From Mrs. George Borz, 2824 E. 117th St.)