

## *Nut Crescents*

- 4 cups flour, all-purpose
- $\frac{1}{2}$  pound butter
- 2 egg yolks
- 1 teaspoon salt
- 1 teaspoon vanilla
- $\frac{1}{2}$  pint sour cream

Mix together dry ingredients. Cut in butter the way you do for pie crust. Add sour cream, egg yolks and vanilla. Mix together. Shape into two balls of dough and store in refrigerator overnight. Roll out thin on floured board. Cut into squares 2 to 3 inches in size and fill with nut filling. Shape into horns. Bake on greased cookie sheet in 375-degree oven, 20 to 30 minutes, or until nice and brown. Sprinkle with powdered sugar. Makes about 50.

### **Nut filling:**

- 1 pound walnuts, ground
- 2 unbeaten egg whites
- 1 cup granulated sugar
- Juice of 1 lemon
- 1 teaspoon vanilla

Mix all together. (From Mrs. Louis Sarko, 3527 W. 126th St.)