

Polish Rogaliki

Nut Horns

6 cups sifted all-purpose flour (or more)	1 cake yeast
2 teaspoons baking powder	$\frac{1}{2}$ pound butter
2 teaspoons baking soda	$\frac{1}{2}$ pound vegetable short- ening
Pinch of Salt	5 eggs
	2 cups milk

Mix together dry ingredients. Crumble yeast into mixture and combine thoroughly. Add butter and vegetable shortening and work in as for pie dough. Add eggs and milk. Knead until dough comes off hands. Refrigerate overnight. Roll dough on floured board. Cut in 3-inch strips then cut in triangles with base measuring about $2\frac{1}{4}$ inches and sides $3\frac{1}{4}$ inches. Place triangles on granulated sugar, spread with nut filling and roll up, beginning at wide end. Bake in lightly greased pan in moderate oven (375 degrees F.) for 25 minutes. Nut Filling: Mix 2 pounds ground walnuts (weight after shelling) into 1 cup granulated sugar and 1 cup scalded milk.