

Roshky

1 lb. butter
1 lb. all purpose flour
Juice of 1 lemon
 $\frac{3}{4}$ cup water
3 egg yolks, well beaten

Divide flour into 2 equal parts, to one part add egg yolks, lemon juice and water. Knead dough about 20 minutes or until it forms bubbles and it is quite thin. Place dough on a well-floured board and roll out to $\frac{1}{4}$ in. thickness. Put aside and prepare other portion of flour. Into this flour work the butter with hands until soft and forms a ball. Spread ~~it~~ on the rolled dough with a knife. Fold as you would a man's handkerchief. Wrap in wax paper and refrigerate for 2 hrs. Remove, roll, and fold as before, place in refrigerator for one hour and repeat this process twice. The dough having been rolled and folded four times. After removing the

last time place dough on a well
floured board and divide into
3 parts. Roll out one part thin,
cut into 3 inch squares on one
corner place favorite filling of preserves
or nuts, and roll top edge to bottom.
Press open corners together so filling
does not escape. Bake on cookie sheet
ungreased 20 minutes at 375° Makes

8 doz