

Sour Cream Butterhorns

Pastry:

- 4 cups sifted all-purpose flour
- 1 teaspoon salt
- 1 cake yeast
- 1¼ cups butter or margarine
- ½ cup sour cream

5 egg yolks

1 teaspoon vanilla

Filling:

5 egg whites

1 cup sugar

1 teaspoon vanilla

½ teaspoon almond extract

1 cup nutmeats, ground

Sift flour and salt together. Add crumbled yeast and butter or margarine. Blend together with pastry blender or tips of fingers until mixture resembles fine cornmeal. Combine sour cream, egg yolks and vanilla. Add to flour mixture and mix thoroughly. Divide dough into 6 portions. Roll each on floured board into a 9-inch circle. Prepare filling by beating egg whites until stiff and adding sugar gradually while beating. Carefully fold in vanilla, almond extract and ground nuts. Divide filling into 6 equal portions and spread on circles of dough. Cut each circle into 12 pie-shaped wedges and roll each one from the outside to pointed end. Arrange on ungreased baking sheets with point end under. Bake in 325-degree oven 30 minutes. Remove at once. Yield: 6 dozen.