

Flake Pastry (Kifle)

5C flour- rounded T. shortening,
 $\frac{1}{2}$ t. salt, 3 egg yolk beaten, 2T. vinegar,
1 $\frac{1}{2}$ C plus $\frac{1}{2}$ T. water, 1# shortening
Meas. Sifted flour add 1T. oleo, salt, egg
yolks & vinegar mixed with the water,
beat dough with wooden or nead till
blisters, roll out on floured board to
rectangle & spread completely with $\frac{1}{3}$
shortening fold bottom of dough to center
& ~~$\frac{1}{2}$~~ overlap with top $\frac{1}{2}$ fold other end
over to overlap cover chill 1 hr. repeat
2 more times each time spreading int.
 $\frac{1}{2}$ shortening (dough may be refl over night
when ready to use roll $\frac{1}{4}$ in. thick & cut

in squares place cook fruit in center form
over to form triangle.

375% till brown, about 25 min.

cool sprinkle with powdered sugar.