

HORNS

4 C. flour - 1 C. sweet butter - $\frac{1}{2}$ pint sour cream
1/8 t. Salt - 2 heaping T. powdered sugar add salt sugar
to flour cut in butter add sour cream mix well divide
in half roll out flat put in ref. ~~over~~ ~~night~~ roll out
very thin cut 3 in. squares place nut filling in
each square horns bake on ungreased cookie sheet ~~375~~
to ~~375~~ degrees till browned 15 min sprinkle with
powdered sugar.

Nut filling

2 C. shelled walnut ground 1 C. sugar

2 eggs $\frac{1}{2}$ t Vanilla Mix

Horns
3 T Sugar
3 Eggs
5 C Flour
1# Crisco
1 can yeast
4 C water
1 T salt
1 C Milk
Roll out
thin (roll)
on sugar
350-15-20 min
1 1/2 C Nuts
3 Eggs
1/2 C Milk
1 1/2 C Sugar
Good