

Rich Flaky Dough (lady locks) 400%

Mix  $\frac{1}{2}$  C. flour, legg,  $\frac{1}{2}$  C. sour cream

Roll thin right away and rub wthe mixture of 1# sweet butter of margarine (I use margarine) 1 C. flour

Roll & fold process. Chill for  $\frac{1}{2}$  hr.

after each rolling, using  $\frac{1}{3}$  of margarine & flour mixture each time.

Roll  $\frac{1}{2}$  t e dough cut in strips & wrap around paper comes. Bake in hot oven 400% till brown. Let stand a few minutes before removing. Handle gently as they are very delicate.

After they have cooled fill with mock  
whioped cream. You probably have a recipe  
for that. If ~~not~~ give me a buzz& I'll give  
it t~~o~~you. Be-7-73~~7~~ 5. Call too if you  
can't understand the way I've written this.