

Ci Francic Cake

350°

30 Min.

5C Flour - 1C Sugar - 4 tsp. B.P. - $\frac{1}{2}$ tsp. B.S.
 $\frac{3}{4}$ Lb. Butter - 4 Egg Yolks - $\frac{1}{2}$ Pt. Sour Cream

(Mix Like Pie Dough - Flour - Sugar - B.P. - B.S. + BUTTER)
Mix Milk - sour cream - together - Add to mix.

1 Lb. Nuts - $\frac{1}{2}$ C Brown Sugar - 1-12g Jar
Preserves,

One Layer Dough - One Layer Nuts
One Layer Dough Preserves + Nuts
Then Lettuce Top.

Bake in 10x15 Pan

350° 30 Min