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## **Butterhorns**

Dough:

1 lb. Butter

½ pint sour cream

4 eggs

4 cups flour

Filling:

1 ½ lbs. Crushed nuts

2 ¼ cups sugar

Cream butter, then add sour cream, then eggs. Add flour one cup at a time, mixing in last cup or two by hand if necessary. Cover and chill several hours or overnight. Divide into 16 wedges. Roll each into a circle; cut into fourths. Place spoonful of filling in center of triangle. Roll into crescent shapes. Place on ungreased cookie sheet. Bake at 350° about 12 minutes or until lightly browned.

## **Flour Tortillas or Sopaipillas**

5 cups flour

1 Tbl. baking powder

1 ½ to 1 ¾ cups hot water

2 ½ tsp. salt

2 Tbl. lard or shortening

Combine dry ingredients, cut in lard. Add hot water in small amounts while kneading dough. Dough should be stiff and not sticky. Roll without flour and bake on very hot, lightly greased griddle. Makes 12 tortillas.

For sopaipillas, cut in squares and deep fat fry. Serve with honey.

## **Grandma Mitchell's Pie Crust**

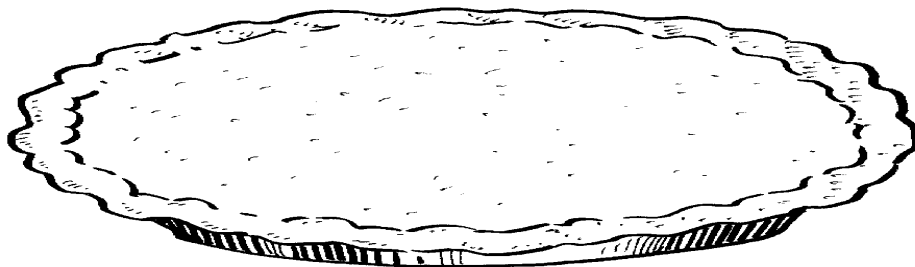
2 cups flour

1 tsp. salt

2/3 cup Crisco

6 Tbl. water (cold)

Put flour and salt in bowl. Cut in the Crisco with 2 knives or worn in work in with hands. Measure the cold water and sprinkle a little at a time and work into flour mixture with back of a fork. Keep mixing until all water and Crisco are worked in. DO NOT USE MORE THAN 6 TBL. WATER. Form dough into ball. Cut in half. Roll out one half for bottom crust. Fill pie pan then roll out top crust.



## **Grandma Mitchell's Raspberry Tarts**

1 recipe of Grandma's pie crust

Raspberry preserves, jam, etc.

Divide pie crust in  $\frac{1}{2}$ . Roll out  $\frac{1}{2}$  into a thin rectangle large enough to cover a jelly roll pan.

Spread filling over crust. Roll out the other  $\frac{1}{2}$  of the pie crust recipe (make sure it will fit over the other half).

Seal the edges all the way around (filling will ooze if not sealed well). Prick the top with a fork and brush with milk.

Bake at  $425^{\circ}$  until golden. Remove and sift confectioners sugar onto while still hot. Cut into squares.

## **Jam Poinsettias**—Grandma Mitchell

1  $\frac{1}{2}$  cups unsifted flour

2 Tbl. Granulated sugar

1  $\frac{1}{2}$  sticks margarine

$\frac{1}{4}$  cup sour cream

1 to 2 egg whites, lightly beaten (not stiff)

$\frac{1}{4}$  to  $\frac{1}{2}$  cup colored pearl sugar (large grain)

3 tsp. Jam

In a medium bowl combine flour and granulated sugar; cut in margarine until crumbly. Add sour cream and stir with a fork until dough holds together; wrap with plastic wrap and refrigerate for several hours. Divide dough in  $\frac{1}{2}$  or quarters (you want to work with a small amount at a time so the dough does not get hard to work with). Roll dough out on a floured surface into a 10" x 7" rectangle. Cut dough into 12 squares each approximately 2  $\frac{1}{2}$ ". Put squares onto an ungreased cookie sheet 1" apart. With a knife, cut from each corner of the square going in towards the center (**do not cut all the way to the center**). Fold ever other tip to the center and seal (press into the dough). Refrigerate 15 minutes. Brush the dough with egg whites and sprinkle with colored sugar. Place jam in center. Bake in a  $375^{\circ}$  for 12 to 14 minutes. Be careful because they will burn easily.