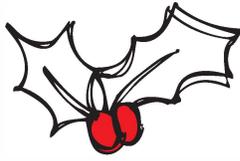


Hungarian DOUBLE DECK PASTRY



- 5 cups flour
- 1 cup sugar
- 4 tsp baking powder
- 2 tsp baking soda
- Pinch of salt
- 2-1/2 sticks butter
- 4 egg yolks
- 1/2 pint (1 cup) sour cream
- 1 tsp vanilla
- 2-1/2 cup chopped walnuts mixed with additional 1/2 cup sugar
- 2 lbs apricot jam (I stir the jam to soften it so it will spread more easily.)

Sift dry ingredients together. Then add butter, egg yolks, sour cream and vanilla. Mix with hands to form a soft dough. Divide into 3 equal portions and chill. I wrap the portions in wax paper and place in the refrigerator. Once the dough has chilled, take the dough out of the refrigerator a couple of hours before rolling it. As the dough warms a little, it is easier to roll.

Roll out the first portion of dough into a rectangle on a floured board. Place the first layer of dough onto a high-sided, 10- by 15-inch jelly roll pan and top with 2/3 of the nut/sugar mixture. Make the dough really fit the pan - if you have trouble making it fit, it can be pieced together.

Roll out the second portion of dough into a rectangle and place on top of the first portion. Spread with the jam and top with the remaining nut/sugar mixture.

Roll out the third portion of dough into a rectangle and place on top of the second portion. Sprinkle lightly with sugar.

Bake at 350 degrees for 25 to 30 minutes, or a little longer until the top is a lovely golden brown.

Cut the baked pastry into 8 large pieces after it has cooled, and wrap each piece in foil and refrigerate. I cut the large pieces into about 1 inch squares and serve in miniature paper cups. The large pieces are good for about a week or so in the refrigerator, or they can be frozen for a couple of months.



"They are VERY rich and so, so very good, and they really make a lovely addition to a cookie tray."

- Nancy Brown

30-year Meemic Member

