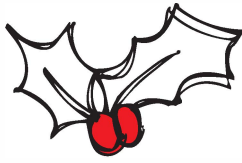


Hungarian DOUBLE DECK PASTRY



- **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

