

Tried and True
Recipes

From DeeJay's Smoke Pit

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RevT's Babes Wrapped in Swaddling Clothes - (makes 4 dozen)



The Dough

4 cups all-purpose flour

1 teaspoon salt

1 cup butter

1 8-ounce container sour cream

2 egg yolks (reserve whites for filling)

1 tablespoon lemon juice

Confectioners' sugar

Combine the flour and salt in a mixing bowl. Cut in the butter until grainy. In a small bowl, combine the sour cream, egg yolks and lemon juice.

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Blend the sour cream mixture into the flour mixture. Knead together to form a smooth dough. Place the dough on plastic wrap and pat it into a 6 x 8 rectangle. Wrap and refrigerate 2 hours or overnight.

The Filling

2 egg whites

1/2 cup sugar

1 cups walnuts, finely chopped

2 1/2 teaspoons ground cinnamon

1/4 teaspoon salt

Whip the egg whites until stiff but not dry. Gradually whip in the sugar to form a meringue. Whip until the meringue holds soft peaks. Fold in the remaining ingredients.

Dust a rolling pin and the counter with flour. Roll the chilled dough out into a thin (1/8 inch maximum) rectangle on the floured counter. Trim the

edges so the rectangle measures 24 x 15 inches. Cut the dough into 3-inch squares and dust with confectioners' sugar. Place a rounded teaspoon of the filling in the center of each dough square. With a tiny bit of water dampen the opposite corners. Fold the two opposite corners and press the center lightly together. Place the cookies on a nonstick baking sheet and bake in a 350° oven for 30 minutes, or until lightly browned.



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