



## Butter Keeflies

*Light dough with nut filling*

Lori's Mom introduced us to this recipe handed down through her Hungarian family. Keeflies instantly became a favorite made each Christmas. These keep well or may be frozen

Quantity	Ingredients	Preparation Notes
<b>Dough</b>		
4 Cups	Flour	• Make dough first.
1/2 Cup	Sugar	• Combine flour, sugar and salt.
1 tsp	Salt	• Blend in butter.
3	Egg Yolks (Reserve whites)	• In center put egg yolks and sour cream. Fold ingredients together.
1/2 Cup	Butter	• Shape into balls about the size of walnuts
1/2 Pint	Sour Cream	• Refrigerate 3 hours or overnight
<b>Filling</b>		
1 lb	Walnut meats chopped fine	• Make Filling - Put nuts, milk, sugar, and egg whites in a sauce pan.
3/4 Cup	Milk	• Cook together until slightly thickened, stirring constantly.
1 Cup	Sugar	• Add vanilla
3	Egg Whites	• Cool, may be refrigerated.
1 tsp	Vanilla	• Roll individual balls of dough out on floured board.
		• Place 1/2 tsp to 1 tsp of nut filling on dough
		• Roll and crimp ends, curving slightly, so that it looks kind of like a wrapped candy.
		• Bake at 350 degrees for 20 minutes
		• Dust with confectioners sugar.
	Confectioners Sugar	