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## Keeflies II

*From Jeanette's Recipe Cards*

Quantity	Ingredients	Preparation Notes
1 lb	Butter	• Mix flour and butter like a pie crust
1 lb	Flour	• Add egg yolks, vanilla, whiskey and mix with knife
8	Egg Yolks	• Add milk until dough holds together beginning with 1/2 amount
1 tsp	Vanilla	• Slap onto board
1 C	Sweet Cream or Canned Milk	• Break into pieces
1 tsp	Whisky or Vinegar	• Roll into walnut size balls
	<b>Filling</b>	• Refrigerate dough overnight
8	egg whites beaten until stiff	
2 C	Sugar	<b>For Filling:</b>
1 lb	ground walnut meats	• Gradually beat sugar into egg whites
		• Fold in walnut meats
		<b>Assemble and Bake:</b>
		• Take dough out of refrigerator and roll out balls to paper thin
		• Put 1 teaspoon of filling in each and roll together, pinching ends
		• Bake at 300 degrees for 20 minutes