

## SPICED OR PLAIN BUTTERHORNS

1/4 c. water  
1 pkg. yeast  
1 T. + 1/2 c. sugar  
1/2 t. nutmeg  
2 c. flour  
1/2 t. cinnamon

### Butter Frosting:

1-1/2 c. powdered sugar  
1/4 c. softened margarine

1/2 t. salt  
1 c. softened margarine  
2 separated eggs  
1/2 c. pecans or walnuts,

chopped

1/2 t. vanilla

1 T. milk, about      Combine water, yeast and 1 T. sugar. Let stand in warm place until yeast dissolves and mixture foams. Mix together nutmeg, flour, cinnamon, salt and margarine as you would for pie crust. Add egg yolks and yeast mixture. Blend well and form into a ball.

Divide dough into 4 parts. Roll each into an 8- or 10-inch circle onto wax paper. Cut into eight to ten wedges. Spread each piece with mixture of egg white and 1/2 c. sugar and sprinkle with nuts. Roll from wide end to pointed end to form a horn. Bake on greased cookie sheet at 375 degrees for 12 to 15 minutes until lightly browned.

To make frosting, combine ingredients and beat until fluffy. Frost when cooled.

If left unfrosted, can dust with powdered sugar or leave plain. For non-spiced cookie, omit cinnamon and nutmeg.

Date Entered: November 23, 1989

By: Donna Kummer