

Swiss Butterhorns

2 cups flour	¼ tsp. salt	1/3 cup margarine	1/3 cup butter
1 egg yolk	¾ cup sour cream	½ cup sugar	¾ tsp. cinnamon

Measure flour and salt into bowl or food processor. Cut in butter and margarine until flour makes a coarse mixture. Add egg yolk and sour cream. Mix well. Shape dough into a ball. Roll in wax paper and chill in refrigerator overnight. The next day divide dough into three parts. On lightly floured surface, roll each into a 12" circle. Blend sugar and cinnamon and sprinkle on circle of dough. Then cut into 12 pie shaped wedges. Starting at wide edge, roll up . place on greased baking sheet with point tucked underneath.

Bake at 375° for 18 – 20 mins. Remove from oven. Frost when cool with 1 cup powdered sugar blended with 2 tbsp. hot water and ¼ tsp. vanilla. Makes three dozen. The dough can be made ahead and frozen for future baking. The butterhorns can also be frozen after being made.