

## Puff Pastry

5 Cups all purpose sifted flour  
1 rounded tablespoon vege. shortening  
1/2 teas. salt  
3 egg yolks, slightly beaten  
2 tablespoons vinegar  
1-1/2 Cups plus 1 tablespoon water  
1 pound vege. shortening.(Crisco)

Measure sifted flour and add the 1 tablespoon shortening, salt, egg yolks, and vinegar mixed with water. Beat dough with wooden spoon or knead until it blisters. Roll out on ~~floured~~ flowered and sugared board to rectangle and spread completely with 1/3 of vege. shortening. Fold bottom half of dough to center and overlap the top half. Then fold one end to the center and fold the other end over so that it overlaps. Cover and chill in refrigerator at least 1 hour.

Repeat two more times, each time spreading with 1/3 more vege. short. (dough may be refrigerated over night) when ready to use, roll to 1/4 inch thickness and cut in squares. Place small amounts of thick jam or cooked and sweetened apricots. Lakvar put ~~the~~ through ricer or nut filling in center and