

Mrs. "Westfall's" Nut & Poppy seed Kuchen
Dough 350° 4 or 5 rolls

1 $\frac{1}{2}$ cups milk (boiled & cooled)
 $\frac{1}{2}$ cup water (Lukewarm water) bake yeast
and 2 Teas. sugar.

Next (beat as for cake)

$\frac{3}{4}$ cups shortening ($\frac{1}{2}$ bar oleo, $\frac{1}{2}$ bar butter
 $\frac{1}{4}$ cup crisco)

$\frac{1}{2}$ cup sugar

5 egg yolks (beat 3 whites until stiff
and save 2 whites for filling)

3 level Teas salt.

add

2 cups flour and beat for ~~over~~
5 min. then add the beaten whites