



HUNGARIAN
RECIPE
BOOK

PRICE ONE DOLLAR

SOUPS

BEEF SOUP

(Hus leves)

1½ lbs. plate boil	½ stalk celery
1 soup bone	1 onion
4 qts. water	1 sliced kohlrabi
1 parsley greens and roots	1 sm. green pepper
1 lge. carrot	few whole black peppers
½ tsp. paprika	1 tblsp. salt

Pour water over meat and let come to a boil. Skim off top. Add all the rest of ingredients and let boil slowly until meat is done. One half cup stewed tomatoes or one large tomato may be added. Serve hot on cooked noodles.

Chicken soup is made the same way.

NOODLES

1 cup flour	2 eggs
	pinch of salt

Mix ingredients thoroughly. Knead to smooth out. Set aside to let dough rest. Roll out on slightly floured board. Cut in strips or in squares, as desired. Boil in salted water. Rinse off and drain.

POTATO VEGETABLE SOUP

1 tblsp. shortening	1 tablespoon flour
1 cup cubed carrots	2 quarts beef broth or 2 bouil-
½ cup cubed parsley root	lon cubes dissolved in 2 qts.
and leaves	water
4 cubed potatoes	2 tablespoons sour cream

Melt shortening. Add carrots and parsley. Cook until tender, add potatoes, cook until soft. Add flour, mix in well. Add broth. Bring to boil. Add salt and pepper to taste. Add cream. Serve hot.

GOULASH

(Gulyas leves)

1 lb. veal cubed	1 tblsp. paprika
½ cup cubed slab bacon	4 potatoes
1 medium onion	¼ tsp. black pepper

Fry cubed bacon until a golden brown. Add chopped onions and brown. Add paprika and meat. Add black pepper, cover lid and let simmer, if broth cooks down, add enough water to cover meat. When meat is tender, add potatoes cut in bigger squares and let cook until done.

If desired, vegetables may be added when meat is put into the pan.

DRUNKARD'S SOUP

(Korhely leves)

Put sauerkraut into a large pot, add enough water as you would want for soup. Put 1 medium chopped onion, smoked kolbasz, and dried mushrooms in and bring to boil. When done, make a brown thickening of browned flour in shortening, and pour into soup. Add ¼ tsp. red pepper. If soup is too thick, add more water and let boil.

BEAN AND SAUERKRAUT SOUP

Soak ½ lb. Roman beans overnight and cook in salt water. A ham bone or Smoked knuckle (pork) or smoked kolbasz will add greatly to the flavor, if cooked in with the beans. When beans are tender, add 2 cups of sauerkraut, 1 cup of dried mushrooms, and cook until mushrooms are done. Brown some flour in shortening. Add to soup.

MUSHROOM SOUP

(Gomba leves)

Wash mushrooms in warm water. Pour water over mushrooms and cook very well. Take out mushrooms from water, and put in pan, brown in some butter. Put parsley greens or flakes on it, when done, sprinkle flour over it and brown. Slowly add the water that mushrooms were cooked in. Salt and pepper to taste. Serve with garlic toast.

VEGETABLE SOUP WITH VEAL

Cut 1 lb. veal in cubes, place in 2 qts. water, add 1 tsp. salt. Cook for one hour. Add 3 medium sliced carrots, cook until carrots are well done. Add 2 cups peas (cooked), cook slowly for 15 minutes. Melt 1 tblsp. butter in pan, blend in 1 tblsp. flour, brown, add 1 small onion and ½ cup water. Bring to boil. Add to soup, bring to boil. Serve hot.

CARAWAY SEED SOUP

Melt two tblsp. shortening in pot. Add 1 tblsp. flour, brown. Sprinkle in 1 tblsp. caraway seeds, and brown that a few seconds. Add paprika, black pepper to taste. Add about 2 qts. of water, and bring to boil. Serve hot on tidbit toast.

If desired, 2 beaten eggs may be added very slowly to boiling soup.

SOUR EGG SOUP

Melt two tblsp. shortening in pot, add one tblsp. flour, brown. Add one small chopped onion. Add enough water as you want to serve. Add salt, black pepper, paprika, 1 tblsp. sugar, 1 bay leaf, and vinegar to taste. Bring to boil, add eggs slowly to soup. Use 1 egg to each serving. Serve with garlic toast.

CREAMED DRY BEAN SOUP

Wash $\frac{1}{2}$ lb. dried beans and cook with a nice ham hock in about 3 qts. of water. When beans are done, make a paste of 3 tblsp. flour, $\frac{1}{2}$ pt. of sour cream, and add enough milk to make a thin sauce. Add slowly to soup. If soup is too thick, add more milk. Add $\frac{1}{4}$ cup vinegar, cook until soup comes to a boil. Serve hot.

SOUR CHERRY SOUP

Wash and pit cherries. Cook in small amount of water. Add sugar to taste. When done, make a thickening of flour and sour cream and add to cherries. Add a little more water if too thick, but do not make too thin. Serve on cubed swieback toast.

PEA SOUP WITH GUMBOS

Put in pot 1 pint fresh peas, 2 tblsp. butter, 1 small chopped onion, 1 carrot, $\frac{1}{4}$ tsp. salt, 1 tsp. sugar, 1 cup water and cook until peas are tender. Take from flame, and strain. Meanwhile, make a dough of flour and egg and drop in boiling salted water in bits as small as you can spoon, and cook until done. Drain, put in soup. Make a thickening of flour and cream. Add to soup. Bring to boil, take from fire. Add slab of butter, let melt. Serve hot.

GREEN BEAN SOUP

Cook 1 lb. fresh string beans in salted water. Mix 3 to 4 tblsp. flour with small amount of water until smooth. Add $\frac{1}{2}$ pt. sour cream and pour mixture over beans, add $\frac{1}{4}$ c. vinegar. Let soup come to a boil. Serve hot.

LETTUCE SOUP

Brown $\frac{1}{4}$ cup bacon. When done take bacon out of grease, add 3 tblsp. flour to grease and brown. Add 1 small minced onion, 2 qts. of water, salt and paprika to season. Bring to a boil. Add cleaned lettuce leaves or 1 head of lettuce broken up. Bring to a boil. Add 3 tblsp. of sour cream. Serve hot.

BEAN SOUP WITH VEGETABLES

2 cups dry beans	1 ham bone
3 qts. water	$\frac{1}{2}$ cup carrots, cubed
Parsley leaves, or turnips	2 lg. potatoes
2 tblsp. flour	3 tblsp. shortening

Cook beans in water with ham bone added. When almost done, add vegetables. Cook until done. Salt may be added to taste. Brown flour in shortening and add to soup. 1 tsp. paprika may be added when browning flour.

Main and Side Dishes

HUNGARIAN BEEF STEW

(Marhaporkolt)

Melt 1 tblsp. lard in a pot, add 3 medium sliced onions, brown slightly, add $\frac{3}{4}$ tblsp. paprika, quickly add 2 lbs. cubed beef. Add 1 tblsp. salt, 1 tomato, and about 1 cup of water. Cover and let simmer. Add water as needed. Cook until meat is done. Serve on a hot platter with mashed potatoes, macaroni or dumplings.

CHICKEN CASSEROLE

Grease a casserole well. Place on bottom a layer of bacon, on it place a row of thinly sliced new potatoes, on this a layer of salted chicken. On this place a layer of thinly sliced tomatoes, and on the top place a layer of sliced onions. Sprinkle top with $\frac{1}{2}$ tblsp. paprika, $\frac{1}{4}$ cup cream. Alternate these layers, until all chicken is used up. The top layer should be cream. Bake in a medium oven 2 hours.

CHICKEN PAPRIKAS

1 onion, chopped	2 tsp. salt
4 tblsp. shortening	4 lb. cut up chicken
1 tblsp. paprika	1 $\frac{1}{2}$ c. water
1 tsp. black pepper	$\frac{1}{2}$ pt. sour cream

Brown onion in shortening, add seasonings and chicken. Brown 10 min. Add water, cover and let simmer slowly until tender. Remove chicken, add sour cream to drippings in pan and mix well. Add dumplings, arrange chicken on top. Heat through and serve hot. For more gravy add $\frac{1}{2}$ pint sweet milk to sour cream.

POTATO PAPRIKAS

1 onion, chopped	1 tblsp. salt
4 strips bacon, cut up	1 tsp. paprika
4 lg. potatoes	4 tblsp. sour cream (optional)

Brown bacon, add onion, brown. Add paprika, salt, potatoes, and enough water to cover potatoes. Cook slowly until done. Add sour cream. Serve hot.

LIMA BEANS WITH SMOKED SPARERIBS

1 lb. large limas	1 tblsp. salt
2 lb. smoked spareribs	1 clove garlic

Soak beans overnight. Put on to cook with spareribs, cover with water. If spareribs are salted, do not add salt. When beans are done, add clove of garlic, and let steam a while. Serve hot.

HURKA

1 head of pork	1 lung of pork
1 heart of pork	4 large onions, chopped
2 tblsp. black pepper	1 tsp. marjarim
$\frac{3}{4}$ tblsp. salt	5 lb. rice
7 tblsp. fat	

Cook head, heart and lungs of pork until meat falls from bone. Cool. Put all meat through food chopper. Brown onions in fat, pour over meat. Cook rice, not too well done, just to be a little hard. Mix rice into the meat mixture with seasoning. Force through into casings. Have hot water boiling in a large pot, and being careful, drop strings of hurka into water, let stay until hurka swells (15 min.) Be sure to tie ends of hurka before putting into water.

PORK PAPRIKAS

2 lbs. pork	1 tblsp. shortening
1 tsp. paprika	1 tblsp. salt
water to cover	1 medium onion, chopped

Brown onion in shortening, add paprika, cut up pork and add salt. Add enough water to cover meat. Cover and let cook slowly until meat is done. Serve with rice, noodles, or mashed potatoes.

CHICKEN WITH RICE

4 lb. chicken	1 tblsp. salt
$\frac{1}{2}$ lb. rice	1 med. onion, chopped
1 tsp. parsley flakes	1 tblsp. shortening
black pepper	

Cook chicken in salt water. In separate pan, brown onion. Add parsley and rice, brown a few minutes, pour some of the chicken broth over rice, place chicken over this mixture. Cover with water and cook until rice is done. Add enough black pepper to taste.

STUFFED CHICKEN

$\frac{1}{3}$ loaf dry Vienna bread	1 onion, chopped
1 tsp. parsley	salt to taste
black pepper to taste	pinch of saffron
1 egg	2 egg yolks
1 5-6 lb. roasting chicken	

Soak bread in water. Drain off water, mash up fine. Brown onion in shortening, add to bread. Add seasoning, 1 egg and 2 egg yolks. Stuff into cleaned and washed chicken. Rub chicken with fat and salt. Place in pan, put a little water under it and bake until done. Baste while roasting.

POTATO AND EGG CASSEROLE

4-5 large potatoes	6 hard boiled eggs
salt	$\frac{1}{2}$ pt. sour cream
cracker crumbs	

In greased casserole, place a layer of sliced potatoes, layer of eggs, then brush with cream, alternately until all is used up leaving top layer potatoes. Sprinkle with cracker crumbs and add enough sweet milk to just about come up to cover potatoes. Bake in moderate oven until done.

LAMB WITH CABBAGE

3 lbs. lamb	1 tblsp. caraway seeds
1 pt. sour cream	1 tblsp. salt
1 med. cabbage	

Cook lamb in salt water until done. Take meat out and cut cabbage in $\frac{1}{4}$ inch shreds. Put into water, put in caraway seeds and cook until cabbage is tender. Drain off water. Place meat in a 9x12 baking dish, place cabbage over it and pour cream over cabbage. Bake in oven until cream melts in and top begins to brown.

STUFFED CABBAGE

1 lb. ground pork	1 tblsp. salt
1 lb. ground beef	1 tsp. black pepper
1 cup rice	1 medium head cabbage
1 medium onion	2 tblsp. shortening

Cut core out of cabbage. Put cabbage in boiling water and steam off leaves. Cut off center vein.

Brown onion in shortening. Pour over mixed ground meats. Add seasoning. Mix together well. Roll into leaves of cabbage, tucking in the ends. In larger pot, if desired, put one layer of sauerkraut or either shredded cooked cabbage, and place the cabbage rolls in layers. On top put more sauerkraut or cabbage, pour on one cup of stewed tomatoes (optional). A pork hock may be added to the bottom layer. Fill up with water to top of cabbage and cook until rice is done. (About 1 hour).

PORK AND KRAUT

2 lbs. pork	1 onion, chopped
$1\frac{1}{2}$ lbs. sauerkraut	salt and pepper to taste
$\frac{1}{2}$ pt. sour cream	$\frac{1}{2}$ tsp. paprika
2 tblsp. lard	

Brown onions in lard. Add paprika and meat (cut up). Salt and pepper to taste. Add water to prevent burning. Cook over low heat until meat is done. Add sauerkraut which has been soaked in water and drained. Cook until kraut is brown. Add sour cream and heat thoroughly. Serve hot.

CREAMED GREEN PEPPERS WITH MEAT

8 lg. peppers	2 lbs. meat
5 lg. tomatoes	1 lg. onion
2 tblsp. lard	$\frac{1}{2}$ pt. sour cream
salt	

Cook cut up meat (pork, beef, veal or lamb) until well done. Drain and set aside. Brown onion in lard, add cut up peppers, tomatoes, meat and salt to flavor. Cover and cook slowly until peppers are done. Add sour cream when ready to serve.

CAULIFLOWER CASSEROLE

1 lg. head cauliflower	1 cup sour cream
1 cup bread crumbs	salt and pepper

Cook head of cauliflower in salted water until tender. Drain and place in buttered baking dish. Cover with bread crumbs, season and pour sour cream over it. Bake in moderate oven until crumbs are browned.

COTTAGE CHEESE WITH NOODLES

Make noodle dough as for soup, roll out and cut into strips. Cook noodles in boiling salted water. Rinse and drain well. Melt 4 tblsp. butter in pan. Add drained noodles, 1 lb. dry cottage cheese, salt to taste, and 1 cup sour cream if desired. Crumbled fried bacon may be sprinkled over for added flavor. Heat to serve.

LEKVAR WITH NOODLES

Make noodles same as above, except mix in cooked noodles, lekvar and sugar to taste instead of cottage cheese. Bacon may also be added to this. POPPY SEED FILLING may also be used instead of cheese or lekvar. GROUND NUTS may also be used the same way.

CABBAGE WITH NOODLES

Make noodles same way, but instead of strips, cut into 1 inch squares. Cook and drain noodles.

Shred one medium size head of cabbage, and cook in salted water. Drain and squeeze out all of water. Melt 4 tblsp. shortening and brown cabbage. Add sugar and salt, and black pepper to taste. Mix in with noodles and serve hot.

POTATO GUMBO WITH SAUERKRAUT

3 medium raw grated potatoes	2 or more cups flour
1 tblsp. salt	3 lg. tblsp. butter
1 egg	3 tblsp. shortening
	2 cups rinsed sauerkraut

Add egg and salt to finely grated potatoes, add enough flour to make a thick dough. Drop by tablespoons into a pot of boiling water. Make gumbos as small as possible. Let it cook for about 10 minutes. Drain and rinse with cold water. Brown butter, pour over gumbos. Melt shortening in pan, add sauerkraut which has been drained of liquid and browned, add to the gumbos.

Instead of Sauerkraut, COTTAGE CHEESE, FRIED FRESH CABBAGE, OR SHREDDED PIMENTO CHEESE MAY BE ADDED. To add to the flavor, add crisp pieces of bacon to all four kinds mentioned.

PLUM STUFFED POTATO GUMBOES

3 or 4 potatoes	1 cup bread crumbs
2 or 3 cups flour	1/2 cup hot water
1 tsp. salt	2 tblsp. sugar
1/2 c. butter	

Cook potatoes and mash. Add flour and salt. Mix thoroughly until dough is soft, roll out on heavily floured board, cut into 3 inch squares. Place into each square stoned plum filled with sugar, and a dash of cinnamon. Roll up tight so that water can not get into them. Drop gumbos into boiling water, cook about 8-10 minutes, take out of water. Melt butter, add bread crumbs and brown. When crumbs are brown, add about 1/2 cup hot water and sugar. Drain and rinse gumbos off with hot water. Sprinkle with salt and add browned bread crumbs. Serve hot.

Plain potato gumbos can be made the same way without filling by taking a small amount of dough and making a small ball and cooking and preparing same way as above.

LAZY MAID CHEESE GUMBOES

1 lb. dry cottage cheese	1/2 tsp. salt
8 lg. tblsp. flour	2 tblsp. melted butter
4 eggs	1/2 cup bread crumbs

Force cheese through ricer or strainer, add beaten eggs, flour and salt. Mix well until smooth. Form into balls. Drop into boiling water and cook for 20 minutes. Drain. Melt butter, add bread crumbs, slightly browned. Sprinkle with sugar and salt to taste.

POTATO PANCAKES

3 cups grated raw potatoes	1 egg
1 tblsp. salt	1 1/2 cup flour
Dash of black pepper	1/4 cup fat or oil

Mix first 5 ingredients thoroughly. Heat the 1/4 cup fat or oil in skillet. Drop batter by spoonful into skillet and fry on both sides until brown.

BAKED CREPE SUZETTES

4 eggs	1 tsp. salt
2 cups milk	2 tsp. sugar
2 cups flour	

Mix flour, salt and sugar, add eggs, and small amount of milk at a time to make a smooth batter. Heat a skillet, grease with about 1/4 tsp. lard, and spoon some of batter on center, lift skillet and tilt so that dough will run to sides, making a paper-thin crepe. Brown on each side. Place on warm plate until all batter is used. Fill with cottage cheese filling or any flavored preserves, line into a greased baking dish. Take 1 cup of sour cream, 3 tblsp. sugar, 2 eggs, and a few sprigs of dill and beat thoroughly. Pour over top of crepes and place in moderate oven until cream turns golden brown. Serve hot. If desired, instead of baking, crepes may be served plain, while hot.

CHEESE FILLING:

1 lb. dry cottage cheese	1/2 cup sugar
1 egg	few sprigs dill (fresh)

Mix together thoroughly.

CRACKLING BISCUITS

1 lb. chopped cracklings	1/2 cup lukewarm milk
1 cup flour	1 yeast
2 eggs	4-5 tblsp. white wine or
1/2 cup sour cream	2 tblsp. vinegar
1 tsp. salt	

Soften yeast in lukewarm milk for 10 minutes. Add ingredients in order as given. Put dough aside, cover and let raise. When raised, roll out on floured board, 1/2 inch thick. Cut out with round cookie cutter. Brush with a beaten egg. Cut top with knife into square pattern. Bake in moderate oven until a nice light brown.

Pastries

ANGEL TORTE

1 cup egg whites
1 tsp. cream of tartar
½ tsp. salt

1¼ c. sugar
1 cup sifted flour

Add cream of tartar and salt to egg whites. Beat until very stiff. Slowly add in sugar. Slowly add in flour. Pour into greased and floured tube pan. Place in oven with low heat. When batter comes to top of pan, turn heat up to 350° and bake until done (about 35 minutes.)

Spread with chocolate, mocha or orange frosting.

CHEESE TORTE

½ lb. butter
1 egg yolk

½ lb. sugar
½ lb. flour

Mix all the ingredients together, so as to make a soft dough. Roll 2/3 of dough out on floured board, and line a pastry pan on bottom and up the sides, so that there will not be any bare spots. Fill with:

1 lb. cottage cheese, riced
3 egg yolks
4 egg whites, stiffly beaten

½ c. cream
½ lb. sugar
1 tsp. vanilla

Beat 3 egg yolks into the cottage cheese. Fold in 4 beaten egg whites, cream and sugar with the vanilla. Pour over pastry. Roll out the other 1/3 of pastry and place over filling. Bake in 375° oven for 45 minutes.

CHOCOLATE TORTE

1 cup butter
8 egg yolks
1/3 lb. sugar
¼ cup swieback crumbs

4 squares chocolate
8 stiffly beaten egg whites
5 tblsp. ground nuts

Mix butter, egg yolks, and sugar until very light and thick. Mix in melted chocolate. Beat until well mixed. Fold in 8 egg whites, stiffly beaten. Add nuts and crumbs. This will make 2 9-inch pans. Bake 30 to 40 minutes at 350°.

NUT TORTE

7 egg yolks
7½ oz. sugar
1 sq. sweet chocolate
7 stiffly beaten egg whites

1 tblsp. butter
2 tblsp. light cream
7½ oz. ground nuts
2 tblsp. swieback crumbs

Beat egg yolks and sugar 15 minutes. Melt chocolate. Mix with butter and cream and add to first mixture. Blend in ground nuts and then fold in egg whites. Slowly blend in crumbs. Makes two 9-inch pans. Bake in moderate oven 30 to 40 minutes.

FROSTING:

¼ c. butter
2 egg yolks

2 heaping tblsp. sugar
1 tsp. vanilla

Beat butter until light and fluffy. In separate pan, beat egg yolks and sugar for 10 minutes. Add vanilla. Add to fluffed butter. Spread between and on cake. Sprinkle with grated chocolate.

CHERRY SHEET CAKES

¾ lb. flour
¼ lb. shortening
1/3 lb. sugar
2 eggs

grated rind of one lemon
pinch of salt
2 tblsp. sweet cream

Blend all ingredients in order given. Roll out dough. Place on large cookie sheet that has built up sides. Fill with following filling:

CHERRY FILLING

Mix 1/3 lb. sugar with 1 cup ground nuts. Set aside. Mix 1 qt. pitted fresh cherries with 1/3 lb. sugar and spread on dough. Now make a sponge batter with 8 eggs and spread over cherry filling. Sprinkle with ground nuts. Bake until golden brown at 350° for 30 minutes.

HUNGARIAN COFFEE CAKE

2 cups flour
¼ cup sugar
1 yeast
1 tsp. vanilla

1 tblsp. shortening
1 pinch salt
3 egg yolks

Soften up yeast in 2 tblsp. lukewarm milk and pinch of sugar. Measure out flour, make a well and add remaining ingredients. Knead until a smooth, soft dough is acquired. Set aside to raise until almost double in bulk.

Grind 2 lbs. walnuts, add enough sugar to taste. ½ cup white seedless raisins and blend well. When dough is risen, break off little pieces as large as a quarter, and make nice balls, place in neat row in a well buttered pan, sprinkle each layer with the nut-raisin mixture, and sprinkle melted butter over it. Make another layer the same way so that there will be three layers of dough. The top layer being dough. Set aside to let raise for 20 minutes. Brush top with an egg yolk. Bake in moderate oven until a nice golden brown—30 minutes.

LINZER CAKES

3 cups flour
2 tsp. baking powder
1/2 tsp. baking soda
1/4 lb. butter
1/4 lb. oleo
1/4 cup sugar
3 egg yolks
1/2 cup sour cream

Measure out flour, baking powder and baking soda. Add butter, oleo and sugar. Mix until size of peas. Add egg yolks, and sour cream. Blend well. Roll out 1/2 inch thick. Place in sheet pan. Spread with your favorite filling. On top of dough, spread the following: 3 egg whites, stiffly beaten, with 3 tblsp. sugar. Sprinkle top with ground nuts. Bake in moderate oven about 35 minutes.

APRICOT SHEET CAKES

3 cups flour
1/4 tsp. salt
3 tsp. baking powder
1/2 lb. butter
4 egg yolks
1/2 pt. sour cream
2 cups apricot butter
1/2 cup chopped nuts

Measure dry ingredients. Mix in butter. Add egg yolks and sour cream. Mix until smooth dough is acquired. Roll out 1/4 inch thick and line into a sheet pan. Spread apricot filling on and sprinkle with nuts. Remove dough from edges and roll out. Cut into strips and form a lattice work on top. Bake in moderate oven about 35 minutes. Any other favorite filling may be used.

CRESCENT COOKIES

2 cups flour
1/2 cup sugar
1/2 lb. butter
1/2 lb. ground nuts
1 tsp. vanilla

Cream sugar and butter. Add flour slowly. Add nuts and vanilla. Roll out on floured board and cut into 2 inch squares. Roll from the corner down and make into crescent form. If desired, put 1 tsp. of dough into palm of hand, make into round ball, place on a cookie sheet, and bake in moderate oven for 15 minutes. When done, remove from oven. Sprinkle the crescent shaped ones with powdered sugar, and press a pinch of jam into center of round cookie.

APPLE SQUARES

DOUGH:
3 cups flour
1/2 lb. butter
3 egg yolks
1/2 cup sugar
2 tblsp. lemon juice
3/4 cups sour cream
FILLING:
1/4 cup swieback crumbs
5 sliced apples
Sugar
grated lemon rind
1/2 cup ground nuts

Mix butter and flour as for pie dough. Add slightly beaten egg yolks and rest of ingredients. Roll 1/2 of dough and line into a sheet pan. Add ingredients for filling as you would for pie, using sugar as needed. Roll out other half of dough and place on top. Make holes with fork on top of dough to let steam escape. Brush with unbeaten egg white. Sprinkle with nuts and sugar. Bake in moderate oven about 30 minutes.

SALTY CRESCENT COOKIES

4 cups flour
1/2 cup butter
1 egg
lukewarm milk, about 1 cup
2 squares yeast
1 tblsp. sugar
caraway seeds, salted
1 level tblsp. salt

Work butter into flour. Add egg and salt. Soften yeast in milk to which has been added the sugar. Add to flour mixture. Work dough well. Let raise for 15 to 20 minutes. Take 1 tblsp. and roll in palm of hand. Roll out thin, and roll up into crescent form. Brush with beaten egg, and sprinkle with salted caraway seeds. Bake in moderate oven until light brown about 25 minutes.

DRUMMERS TORTE

12 egg yolks
1 cup sugar
12 tblsp. flour
12 egg whites

Mix 12 egg yolks with 1 cup of sugar for 15 minutes, slowly blend in 12 tblsp. flour. Fold in 12 stiffly beaten egg whites. Spread a little in 9-inch round pan about 1/4 inch thick so as to get 12 thin sheets. Bake at 350° for 8 to 10 minutes. When taken from oven, turn on to powdered sugar cloth to prevent top from sticking onto cloth while waiting for all cakes to bake. Fill with chocolate filling between layers.

FILLING:

1/2 lb. chocolate
8 egg yolks
1/2 lb. butter
water

Cook a syrup with the 1/2 lb. sugar and about 3 tblsp. water. When syrup makes a thread, slowly add melted chocolate and cook for a little while. Beat egg yolks until light, lemon color and foamy. Take syrup from flame. Slowly add egg yolks and stir constantly until filling cools. Fill between layers and on sides with this filling. For top of torte, melt sugar on low flame and brown lightly. Quickly pour over top.

HAZEL NUT TORTE

8 egg yolks
1 tblsp. crumbs
7 oz. sugar
7 oz. hazel nuts (roast 1/2)
8 egg whites

Beat egg yolks and sugar for 15 minutes. Slowly blend in crumbs and hazelnuts, one-half of which were roasted. Blend in stiffly beaten egg whites. Bake at 350° for 10 to 15 minutes. Fill with following filling. Cake batter makes three 9-inch layers.

FILLING:

3 egg yolks
4 oz. sugar
3 squares chocolate
(German Chocolate)
5 tblsp. strong black coffee

Beat egg yolks and sugar 15 minutes. Add 3 squares chocolate. Beat butter until soft, add to yolk mixture. Add coffee. Fill cake layers and top. Sprinkle grated chocolate on top.

POPPY SEED TORTE

8 egg yolks ½ tsp. cinnamon
½ lb. ground poppy seeds ½ lb. sugar
8 egg whites juice of ½ lemon
grated rind of one lemon

Beat yolks, sugar, poppy seed, lemon rind, juice and cinnamon for one-half hour. Blend in slowly 8 stiffly beaten egg whites. Makes three 9-inch layers.

SPONGE TORTE

6 egg yolks 1 tsp. vanilla
6 egg whites pinch salt
1 cup sugar 1 cup flour
7 tblsp. water 1¼ tsp. baking powder

Mix egg yolks and sugar on medium speed of mixer for 15 minutes. Gradually add water and vanilla, mix well. Sift flour and baking powder. Beat egg whites with salt until stiff. Blend into egg yolk mixture alternately with flour. Bake for 20 to 25 minutes at 350°. Makes two 9-inch pans.

FILLING FOR TORTE:

1 egg 1 cup milk
½ cup flour ¼ cup butter
1 tsp. vanilla pinch salt
¾ cup sugar 3 tblsp. powdered sugar

Mix flour, sugar and salt. Add egg and little milk at one time to form smooth mixture. Add remainder of milk. Cook until thick. Keep stirring until very thick. Remove and beat until smooth. Cool. Mix butter and powdered sugar and blend into first mixture. Beat until light and fluffy.

COFFEE TORTE

7 egg yolks 7 tblsp. flour
7 tblsp. sugar 4 tblsp. strong black coffee
½ tsp. baking powder 7 egg whites

Blend egg yolks and sugar until light and fluffy. Blend in flour and baking powder. Add coffee. Blend in slowly stiffly beaten egg whites. Bake at 350° for 20 to 25 minutes. Makes three 9-inch pans. When cool, fill with COFFEE CREME FILLING.

COFFEE CREME FILLING:

¼ lb. sweet butter 2 egg yolks
1 cup powdered sugar 4 tblsp. strong coffee

Mix all ingredients until smooth. Add more powdered sugar if more filling is needed.

STEFANIA TORTE

4 eggs 1 cup ground nut meats
5 egg yolks 1 cup ground hazel nuts
9 tblsp. sugar ½ cup flour
2 lg. tblsp. swieback crumbs 5 stiffly beaten egg whites

Beat 4 eggs, 5 yolks, and sugar 15 min. Add nuts (both) and flour.

Blend in egg whites and crumbs. Bake at 350° for 20 to 25 minutes. Makes three 9-inch pans. When cool, fill with following filling:

¼ lb. butter ¼ lb. chocolate
1 egg yolk 1 egg white

Mix all together thoroughly. When smooth, fold in beaten egg white. Spread between and on torte. Sprinkle with ground nuts.

LEKVAR KALACS

1/3 lb. flour 2 egg yolks
1/3 lb. butter 1 tblsp. rum
¼ tsp. salt ½ cup cream
1 yeast fruit butter
1 tblsp. sugar ½ lb. ground walnuts
½ cup lukewarm milk

Mix flour, butter, salt and sugar. Add yeast that has been softened in lukewarm milk, and sugar. Add egg yolks. Make a nice stiff dough. Set aside to raise. When raised, add cream. Work in until dough is of a very smooth consistency. Roll out ¼ inch thick. Bring one edge to center, then other and so on, until dough is all folded up. Let rest. Proceed with above folding method three times. When raised three times, roll out ¼ inch thick. Spread with favorite fruit butter, sprinkle with ground nuts, roll up and place on sheet. Two long rolls can be made of this dough. Let dough raise for about 15 to 20 minutes in warm place. Place in cold oven. Bake at moderate heat until rosy brown.

STRUDEL DOUGH

2 cups flour ¼ tsp. salt
1 egg 1 tblsp. shortening
lukewarm water

Sift flour, add egg, salt, shortening and enough lukewarm water to make soft dough. Work with hands until dough begins to bubble, and will not stick to hands. Divide dough in two, and let rest under a bowl 1 hour. Flour a clean tablecloth on table, on which place dough. Start stretching dough from center and stretch out until dough is paper-thin. Sprinkle top of dough with about 1 tblsp. melted shortening and spread with favorite filling. Take one end of cloth and lift. Dough will roll by itself. Cut into length of baking sheet. Bake in moderate oven 30 to 35 minutes until a rosy brown.

APPLE FILLING:

2 lb. cooking apples ½ tsp. cinnamon
2 cups swieback crumbs sugar

Sprinkle top of dough with melted butter and let rest for 5 minutes. Sprinkle crumbs on dough. Sprinkle apples with sugar (to taste for tartness of apples) and cinnamon. Roll up and bake.

CABBAGE FILLING:

1 medium head cabbage shredded	1 tblsp. sugar
1 tsp. salt	½ tsp. black pepper
	3 tblsp. shortening

Cook cabbage until soft. Drain dry of all water. Melt shortening. Add cabbage and rest of ingredients. Fry until cabbage starts turning brown. Let cool before spreading on dough.

CHEESE FILLING:

1 lb. dry cottage cheese	3 egg yolks
½ cup cream	sugar to taste
minced leaves of fresh dill	½ cup white raisins
1 tsp. lemon juice	

Mix together in order given. If dough is too thick, add one stiffly beaten egg white. Spread on dough. Bake.

POPPY SEED FILLING:

1 lb. ground poppy seed	1 cup sugar
1 cup white raisins	melted butter

Spread dough with melted butter and sprinkle on poppy seed, sprinkle with sugar and raisins, then with more melted butter. Roll up and bake.

PLUM FILLING:

30 to 35 ripe plums	1 cup sugar
1 cup crumbs	½ tsp. cinnamon

Spread melted butter on dough, and let rest for 5 minutes. Cut plums into thin rings, and spread on dough. Sprinkle on crumbs and sugar and cinnamon. Roll up and bake.

CHERRY FILLING:

2 cups pitted cherries	sugar to taste
1 cup crumbs	melted butter

Spread melted butter on dough, and let rest for 5 minutes. Sprinkle crumbs on dough, then the cherries and sugar. Sprinkle more melted butter over top of cherries. Roll up and bake.

LEAFLARD COOKIES—(Exceptionally Good)

1 lb. ground leaflard	1 cup milk
1¼ cup flour	1 tsp. salt
1 cup sugar	4 tsp. baking powder
5 egg yolks	

Mix all ingredients in order given. Let stand overnight in refrigerator. Roll out ¼ inch. Cut in 3-inch squares, fill with favorite filling. Bake in moderate oven until a golden brown for 25 minutes. Sprinkle with powdered sugar.

FRIED COOKIES

5 egg yolks	2 tblsp. sugar
9 tblsp. flour	¼ tsp. salt
2 tblsp. milk	1 tblsp. rum or lemon juice

Work dough in order given. Let rest for one-half hour. Roll out thin and cut into strips about 2 by 4 inches. Cut a little slit in center of piece and pull one end of dough through so a little ribbon bow is formed. Drop in hot, deep fat and fry until a golden brown. Sprinkle with powdered sugar.

WATER RAISED COOKIES

1 lb. flour	1 yeast dissolved in
½ lb. shortening	1 cup lukewarm milk
2 eggs	

Mix together as given, place in a napkin, tie corners and set in a pan of water for 2 hours until risen. Place on floured board and roll out. Cut in 2 inch squares. Fill with favorite filling. Roll up and place on cookie sheet. Bake in moderate oven until a golden brown. Sprinkle with powdered sugar.

BOSNYAK

¼ lb. butter	1½ tblsp. Sugar
6 tblsp. flour	2 tblsp. cream

Mix all together and roll out. Place in pan and on it spread following:

5 tblsp. sugar	¼ cup ground walnuts
5 egg yolks	5 stiffly beaten egg whites

Beat sugar and egg yolks until mixture bubbles. Add nut meats and stiffly beaten egg whites and spread on top of dough. Sprinkle with powdered sugar. Bake at 375° for 30 minutes.

KOLOZSVARI SQUARES

5 egg yolks	3 tblsp. sugar
¼ lb. butter	1 tsp. vanilla
5 lg. tblsp. flour	

Mix egg yolks, butter, and sugar until thick and lemon color. Add vanilla and flour. Spread into pan, and bake until almost done, a light golden brown in color. Remove from oven and spread your favorite jam over dough. Spread with stiffly beaten egg whites, to which 1½ cup powdered sugar has been added and beaten in. Sprinkle top of this with blanched almonds or ground walnuts. Return to oven and bake until whites are golden brown. Cool and cut into preferred pieces.

Recipes

ANNISE DROPS

10 tblsp. sugar 10 tblsp. flour
4 lg. eggs

Beat sugar and eggs very well, about 1/2 hour (15 minutes by mixer at medium speed). Add flour by the spoonfuls. Drop into a greased cookie sheet. Sprinkle with annise seeds and place in a damp spot for at least 3 hours. If preferred, cookies can be made at night and baked in the morning. Bake in slow oven until cookies are dry.

HUNGARIAN DOUGHNUTS

4 egg yolks 1 tblsp. sugar
1 cake yeast 1 tsp. salt
3 cups milk 6 cups flour
2 tblsp. butter

Mix yeast and sugar in lukewarm milk. Let stand until other ingredients are mixed. Mix yolks with butter and yeast mixture. Add flour to make a soft dough. Beat well with a wooden spoon. Let stand for an hour. Flour the board. Roll out dough. Cut into doughnut shape. Cover, and let stand for another hour. Fry in deep fat until golden brown. Sprinkle generously with powdered sugar.

COTTAGE CHEESE SQUARES

3 cups flour 1/2 pt. sour cream
2/3 cup sugar 3 egg yolks
2 1/2 tps. baking powder 1 tblps. lemon juice
1/4 lb. butter

Mix flour, sugar, baking powder and butter as for pie dough. Add sour cream, egg yolks and lemon juice. Mix together thoroughly. Roll out and line into pan so the sides will come to top. Spread with following filling:

1 lb. dry cottage cheese 1 cup sugar
2 egg yolks 1 tblsp. rind of lemon
1/2 cup sour cream minced fresh dill (optional)

Mix all ingredients together and blend well. Spread over top. Bake until done, 350° for 25 to 30 minutes..