



Jan Hagel

INGREDIENTS

1 cup butter or margarine, softened

1 cup sugar

1 egg yolk

2 cups unsifted all-purpose flour

1 tsp. cinnamon

1 tsp. water

1 egg white

1/2 cup finely chopped walnuts

DIRECTIONS

- Cream butter and sugar. Add egg yolk. Mix well.
- Combine flour and cinnamon. Stir into creamed mixture. (Mixture will resemble coarse crumbs.)
- Pat into greased 15 x 10 x 2 inch pan.
- Beat water and egg white until foamy. Brush over dough. Sprinkle with walnuts..
- Bake in preheated 350 degree oven 20 to 25 minutes until lightly browned.
- Cut immediately into rectangles.