

Danish Puff

1 c. flour 2 TB water

1/2 c. butter (softened)

1/2 c. butter 1 tsp. almond flavoring

1 c. water 1 c. flour

3 eggs

Heat oven to 350°

Measure flour into bowl w/ softened butter & mix well. Then add 2 TB water. When well mixed - round into a ball & divide in half. Pat in strips

12" x 3" (I rolled mine out between 2 pieces of wax paper). Place 3" apart on ungreased baking sheet.

In sauce pan mix 2nd amount of batter ($\frac{1}{2}$ c.) with 1 cup water. Bring to a boil. Remove from heat & add flavoring. Beat in flour, stirring quickly to prevent lumping. When smooth, add egg - one at a time, beating well after each one. Spread half on one piece of pastry & then the other.

Bake about 50 or 60 min. Has a tendency to shrink while cooking.

Frost w/a confectioners sugar icing & sprinkle w/nuts. Best eaten the same day.