

Nut Horns



INGREDIENTS:

1 pound butter softened

5 cups flour

12 oz cottage cheese

1 TBSP baking powder

sugar

ground pecans

powder sugar

DIRECTIONS:

1. Mix the flour, butter, cottage cheese, and baking powder in a large bowl by hand.
2. Roll into 1.5" balls and refrigerate.
3. Combine sugar and pecans.
4. Roll with a rolling pin over powder sugar and place sugar pecan mixture on flattened piece.
5. Fold one side of the pastry over the filling to cover it, then roll up the remaining dough. Seal all seams well, and gently bend into the shape of a crescent.
6. Bake on a greased cookie sheet or parchment at 350 degrees until golden.
7. Cool completely and then dust with powder sugar.

They are so so so good. It's strange that there is cottage cheese in it but I promise you cannot tell!

~ Julia Schweri