

# Great Aunt Shirley's Hungarian Moon Cakes

(Hungarian recipe)

MOON-SHAPED CAKES OR "CRESCENTS"

1/2 LB. UNSALTED BUTTER)

1 CUP SUGAR

) CREAM WELL

6 YOLKS OF EGGS - BLENDED WITH ABOVE

SIFT TOGETHER:

2 LEVEL TS. <sup>tsps.</sup> BAKING POWDER

2 CUPS ALL-PURPOSE FLOUR LIGHTLY SPOONED INTO  
MEASURING CUP BEFORE SIFTING

BLEND ABOVE

FOLD IN STIFFLY BEATEN EGG WHITES (6)

GREASE & FLOUR PAN, APPROX. 13 1/8x9 1/2x 2"  
SPREAD MIXTURE EVENLY, THEN SPRINKLE A MIXTURE  
OF ABOUT 1/2 CUP GROUND NUT MEATS & ABOUT AS  
MUCH SUGAR OVER TOP. YOU MAY PAT IT TOWN A  
LITTLE TO ADHERE A BIT BETTER. BAKE AT 350°  
UNTIL IT TESTS DONE, BY INSERTING TOOTH PICK  
OR CAKES BEGINS TO LEAVE SIDES OF PAN. <sup>about 40 min</sup>  
COOL SLIGHTLY BEFORE CUTING INTO MOON SHAPES.  
THIS IS DONE BY CUTTING INTO CORNER WITH A  
ROUND CUTTER, THEN SLIDING AN INCH OR SO FROM  
THE HOLE WITH THE CUTTER AND MAKING A  
CRESCENT