

The [Diva on a Diet](#)'s Hungarian Horns

*CSR: In a minute I'll provide the verbatim recipe as it was submitted to me, but first, my comments: This dough **needs to chill overnight**, so plan accordingly. Also, 1) You'll be rolling and filling one dough ball at a time. Keep the other two wrapped in plastic and refrigerated until ready to roll. 2) Don't be afraid to let the cookies get nice and brown in the oven. I let mine cook a few minutes longer than the recipe suggested. 3) If you don't need all 48 cookies for a swap, consider making larger horns, cutting each circle into eighths rather than 16ths. I did this with one portion of my dough and found the horns easier to roll.*

From Diva:

Dough:

2 cups flour
1 cup butter, well chilled and cut into cubes
2/3 cup sour cream
1 egg yolk

Cut butter into flour, as if for a pie crust. I do this in a food processor, pulsing until it's the texture of coarse pebbles. Remove mixture from food processor and place in a mixing bowl. Beat the egg yolk and sour cream together in a small bowl, then add it to the flour and mix well. The dough will be soft and sticky. Use your hands to knead it into a ball, but do not over work the dough. Wrap in plastic wrap and chill in the fridge overnight.

Filling:

½ cup granulated sugar
½ cup finely chopped walnuts
1 tsp. ground Cinnamon

1 egg white, beaten

Pre-heat oven to 375 degrees.

Mix sugar, nuts and cinnamon together in a small bowl. Remove about 3 tbsp. of the cinnamon sugar to a small bowl, reserve for use in topping the cookies. Reserve the remainder of the sugar for filling.

Divide the dough into thirds and shape each into a round ball. Roll out dough, one ball at a time, on a floured surface, until it forms a 12 inch round circle.

Top the circle of dough with @ 1/3 of the sugar/nut mixture to cover and press filling lightly into dough. Cut the circle into 16 equal wedges and roll each wedge from the wide end to the point to form the horn. Curl the ends in slightly to form a crescent shape.

Repeat until all of the horns are made.

Brush the top of each cookie with the beaten egg white and dust with a sprinkle of the reserved cinnamon sugar.

Bake on an un-greased cookie sheet for 20-25 minutes, or until light golden brown. The horns will puff slightly as they bake, so leave some room between them on the sheet.

Repeat the process with the remaining rounds of dough. This recipe will make 48 cookies.