

Pogacsa- Hungarian Butter Cookies

Dough

- 2 1/4 cups all purpose flour sifted
- 1/2 tsp baking powder
- 1/4 tsp salt
- 1/2 cup sugar
- 1 cup butter
- 3 egg yolks
- 2 tbsp whiskey
- 2 tbsp sour cream

Topping

- 2 egg whites
- 1/4 cup sugar
- 1/4 cup nuts chopped fine

Instructions

Combine dry ingredients Cut in butter with pastry blender. Beat egg yolks with fork, blend in whiskey and sour cream. Stir into dough, blend well. Shape into ball; wrap in wax paper; chill 2 hours. Cut off slices from ball; roll on lightly floured surface generous 1/4" thick. Cut with 1 1/2" cookie cutter. Dip top in beaten until frothy egg whites. Place on un-greased cookie sheets. Sprinkle with mixture of sugar and nuts. Bake in upper third of oven at 376 degree F oven about 18 minutes. Loosen cookies immediately with spatula.