

PERFECT PASTRY

SOURCE: It's a Secret Cookbook (each recipe has a secret/special ingredient)

My friend Nancy uses this recipe for cookies AND pie crust!

INGREDIENTS:

1 C butter

1 C small curd COTTAGE CHEESE (this recipe's secret)

2 C all purpose flour

DIRECTIONS:

Cream butter & COTTAGE CHEESE till fluffy. Work in flour till dough holds together. Wrap dough in waxed paper & keep chilled in refrigerator till ready to use. Roll out cold dough on lightly floured surface into a thin sheet. If for cookies, cut into 3" squares & place 1 tsp preserves in center of each square. Fold/press edges closed, securely. Place on lightly greased baking sheet. Bake 15 minutes @ 425° F, or till light brown & crisp. OR roll out dough, spread butter, sugar & cinnamon on dough - cut into desired shapes with cookie cutters - bake as per above directions.