



Cinnamon Walnut Butterhorns



4 - 6 servings

INGREDIENTS

Dough:

- 2 sticks butter, cubed
- 1 (8 oz) package cream cheese
- 2 cups all purpose flour
- 2 tbsp sugar
- Pinch of salt

Filling:

- 3/4 cups cinnamon sugar
- 1 cup finely chopped walnuts
- Milk for brushing

DIRECTIONS

1. Mix all five (5) dough ingredients with a pastry blender or in stand mixer until dough forms.
2. Place dough on a lightly floured working surface and knead by hand until dough is shiny and smooth.
3. If dough is sticky, use a little more flour.
4. Do not overwork dough.
5. Cut dough in four (4) equal pieces.
6. Wrap each piece in plastic wrap and refrigerate for at least four (4) hours or overnight.
7. Take dough out when you're ready to make cookies, one piece at a time.
8. Dough will be hard to the touch.
9. Let it stand a few minutes on your working surface until workable.
10. Meanwhile, get filling ingredients ready.
11. On a floured surface, roll the first piece of dough into a 10-12" circle.
12. Brush circle with milk.
13. Sprinkle it with 1/4 cinnamon sugar mix, followed by 1/4 of the nuts.
14. Cut circle in four (4) crosswise.
15. Cut each section in three (3) equal triangles.
16. Roll each triangle, starting with wide side, into a mini croissant.
17. Each dough circle will yield 12 cookies.
18. Place rolls, seam side down, on a parchment lined cookie sheet.
19. Repeat with remaining dough.
20. Bake in preheated 375 oven for 16-18 minutes or until lightly golden.