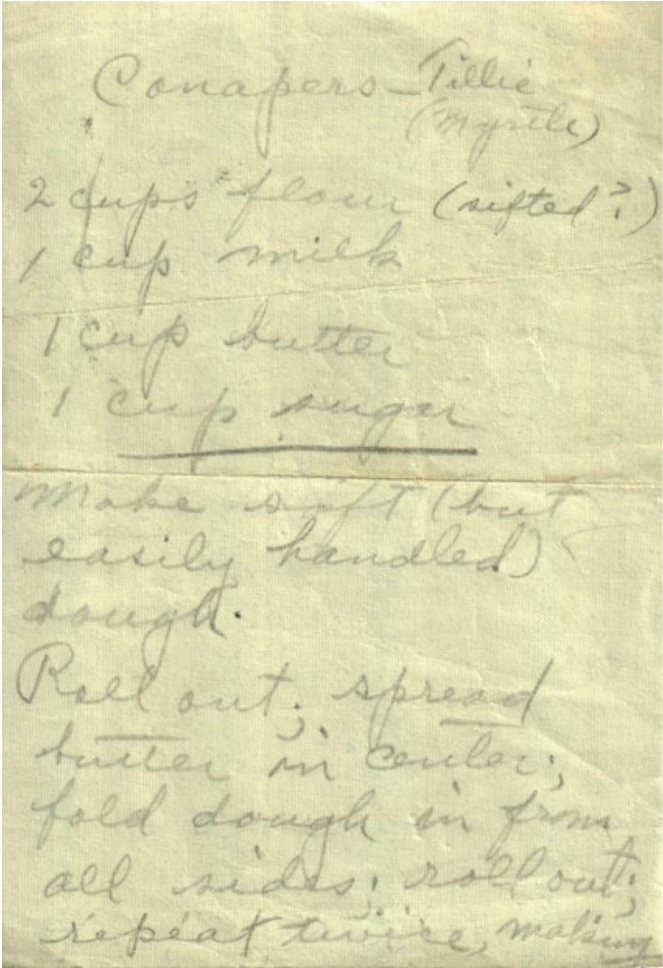
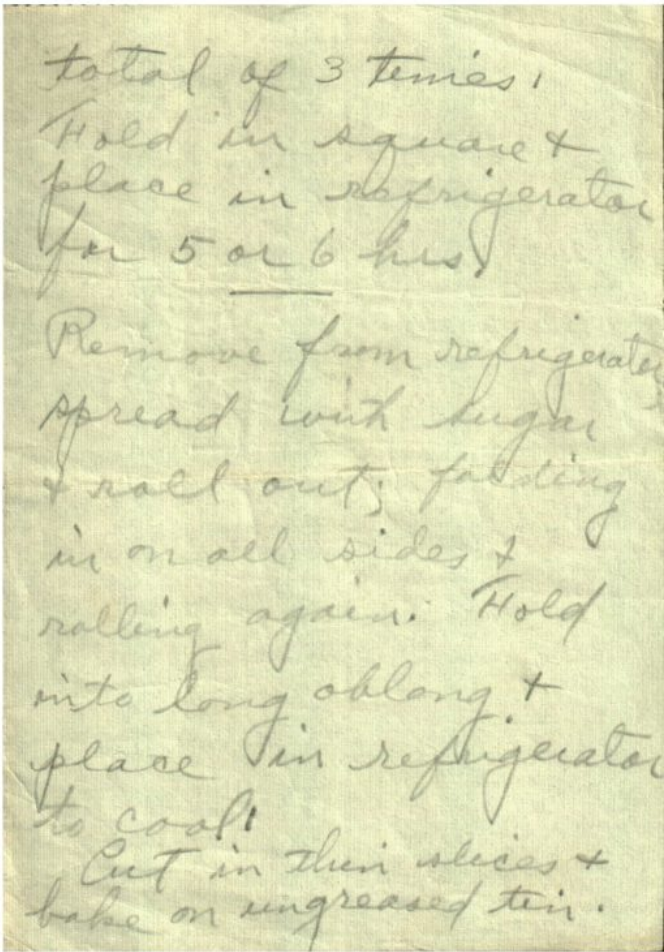


Tillie's Buttery Canape Shells

Tillie's Buttery Canapé Shells take a little time and a lot of butter, with the dough rolled, folded, chilled, and rolled again before baking. The handwritten recipe leaves a few details to the baker, but the repeated folding gives these little pastries their distinctive layers, ready for whatever filling comes next.



2 cups flour (sifted?)

1 cup milk

1 cup butter

1 cup sugar

Make soft (but easily handled) dough

Roll out

Spread butter in center

Fold dough in from all sides

Roll out

Repeat twice, making a total of 3 times.

Fold in square and place in refrigerator for 5 or 6 hrs

Remove from refrigerator, spread with sugar and roll out, folding in on all sides and rolling again.

Fold into a long, oblong shape and place in the refrigerator to cool.

Cut into thin slices and bake on an ungreased tin.

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