



Almond Puff

½ cup butter

1 cup white flour

2 T. water

Cut butter into flour~sprinkly water over and mix with a fork and form into a round ball which you will divide into 2 pieces.

Press each ball into a long rectangle on the same cookie sheet with 3 inches of space in the middle

In a pan-heat ½ cup butter and 1 cup water to a rolling boil.

Take off heat and stir in 1 teas almond extract, 1 cup white flour and beat in 3 eggs-one at a time. Spread over strips and bake at 350 degrees for 60 minutes

Frost with a glaze

1 ½ cups powdered sugar

2 T. butter

1-2 T warm water and 1- 11/2 teas almond extract