

# GRANDMA WAALKES' BANKET

*Handed down from mother to daughter  
through the generations.*

## PASTRY DOUGH

**4 cups flour**

**1 pound butter**

**1 teaspoon baking powder**

**1/2 teaspoon salt**

**1 cup ice cold water**

Mix dry ingredients. Cut in butter with a pastry cutter until butter is pea size. Stir in 3/4 cup of water. Add remaining water and gently press ingredients into a ball (original directions for the dough say simply to "make as pie crust"). Place in a pie pan and chill for 24 hours (this is a must—it takes that long for the dough to develop properly).

## FILLING

**1 pound almond paste**

**1 1/2 cups sugar**

**3 eggs**

Put ingredients in bowl or stand mixer. Mix for 10 minutes. Place in a pie pan and chill for 24 hours.

## TO MAKE

- Divide pastry dough into quarters. Roll each quarter into a 10 x 16 inch rectangle. Fold 1/3 of the dough over, and then fold over the remaining 1/3. Your dough then should be 1/3 the size of the dough when you first rolled it out.
- Roll again into the 10 x 16 rectangle. Fold into thirds.
- Repeat the folding and rolling one more time. Cut the rectangle in half lengthwise.
- Divide the filling into eighths. Spread 1/8 of the filling down the middle of one of the halves of rolled dough—not quite to the ends. Wet the long edge of one side of the dough and gently roll the dough around the filling with the seam side down. Wet the ends of the dough, and tuck in and under. Place the roll on a greased, foiled lined baking sheet.
- Vent the dough with a sharp knife at intervals down the roll. With a pastry brush, spread beaten egg white over the top of the roll and sprinkle with sugar. Repeat with remaining dough and filling. One recipe makes eight rolls. Bake in a preheated 400-degree oven for 25 to 30 minutes (check after 20 minutes) until golden brown.
- Cool partially on the pan and then carefully transfer to a cooling rack.

*Courtesy of Susan Olthof, December 6, 2017*