

Lady Locks

1 recipe Puff Pastry

1 egg beaten with 1 tablespoon water for glaze

Sweetened whipped cream

1. On floured surface, roll pastry into a rectangle 10 inches wide and 15 inches long (1/8 inch thick). Cut dough lengthwise into 1-inch-wide strips with a pastry wheel.
2. Take a strip of dough, squeeze around tip of form to seal lady lock. Wrap the strip of dough around cone, overlapping consecutive turns slightly. Seal large end of cone. Place cone, sealed edge down on baking sheet. Refrigerate cones on baking sheet about 30 minutes.
3. Heat oven to 400 degrees Fahrenheit. Brush cones with egg glaze. Bake until golden, about 15 minutes. Set pastries on cooling rack and slip out cones. Cool. Fill with sweetened whipped cream.

Puff Pastry

2 cups all-purpose flour

1/2 teaspoon salt

1 teaspoon lemon juice

2/3 cup ice water

8 ounces butter

1. Place 2 cups flour and salt on cool surface. Make a well in center. Pour in lemon juice and water. With fingertips work flour into the water to make a soft dough. Cover with plastic wrap, refrigerate 20 minutes.
2. Lightly flour the butter, place between two sheets waxed paper.
3. On lightly floured surface, roll out dough. Leave the dough in the center a little thicker. Place butter in middle of dough, fold dough around it envelope fashion.
4. Roll out dough into rectangle about 18 inches. Fold a third of the dough over the center. Brush off excess flour. Fold remaining third over the two layers. Roll out and fold in three again, completing the second turn. Wrap and refrigerate dough 30 to 40 minutes.
5. Repeat the above step two more times, refrigerating between repetitions. Roll out with conventional rolling pin, cut pastry as desired.