

Swiss Butterhorns

Yield: 36 min
Total Time: 40 min

Recipe from: <https://www.recipeschoose.com/recipes/swiss-butterhorns-recipe>

Ingredients:

- dough
- 2 cups all-purpose flour
- 1/4 teaspoon salt
- 1/2 cup butter cold
- 1 egg yolk lightly beaten
- 3/4 cup sour cream
- 1/2 cup chopped pecans
- 1/2 cup sugar
- 1 teaspoon ground cinnamon
- glaze optional:
- 1 cup confectioners sugar
- 2 tablespoons milk
- 1/4 teaspoon vanilla extract

Nutrition:

1. Calories: 110 calories
2. Carbohydrate: 13 grams
3. Cholesterol: 15 milligrams
4. Fat: 6 grams
5. Protein: 1 grams
6. SaturatedFat: 2.5 grams
7. Sodium: 60 milligrams
8. Sugar: 7 grams

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