

Press into a long smooth roll, wrap
in wax paper, chill until stiff (several
hours or over-night) slice & bake
(10 min, 425°)

1991 - used Butter Flavored "Crisco"
reg. crisco just fine. (very good)

Times 2009
10 min. or less
 400°

Note: 1999 - Needs to bake a little longer
~~in my bottom oven.~~ → Have new
stone

new stone 425° → took longer in new stone also