Amenda Plakosh's Grandma's Lady Locks Recipe

Sent to the radio show *A Way with Words* in response to a call about this dessert item. Hear the call here: [https://www.waywordradio.org/lady-locks-pastry/](https://www.waywordradio.org/lady-locks-pastry/)

I buy frozen Phyllo dough at the store.

Preheat oven to 325°F

1. Cut pastry sheet in half lengthwise.

2. Cut half-inch strips (24 per half sheet).

3. Lightly dampen end of strip with water after you roll on rod.

4. As you roll strip on rod, overlap. Stretch dough lightly as you go.

5. Bake 10-15 minutes until lightly browned.

When all lady locks are baked, fill them with your whipped cream icing.

**Whipped Cream Icing**

1 cup milk  
4 tablespoons flour  
1/2 cup butter  
1/2 cup Crisco  
1 cup sugar  
2 teaspoons vanilla  
1/2 teaspoon salt

Stir flour, salt, and milk on low heat until very thick.

Cool it. It should look like a paste.

Beat butter and Crisco with electric mixer for 4 minutes.

Add 1 cup sugar and beat 4 more minutes — add paste and vanilla — until light and fluffy.

Fill your cooled lady locks. Dust with powdered sugar. Store in airtight container in refrigerator or freezer.