

Nut Rolls

Savannah · 29/09/2024

**Prep Time**

N/A

Difficult

Medium

Servings

N/A

Description

These nut rolls are made with a combination of two or three old recipes They freeze well

Ingredients

- - ½ cup warm milk - 1 ounce active dry yeast - 1 teaspoon white sugar - 3 cups white sugar
- divided - 2 1/4 cups melted butter
- divided - 3 large eggs - ¼ teaspoon salt - ½ pint sour cream - 7 cups all-purpose flour - 2 ½ pounds ground walnuts - 1 teaspoon ground cinnamon - 1 teaspoon vanilla extract (Optional) - 2 large egg whites
- beaten

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Line baking trays with parchment paper. Mix together warm milk
2. yeast
3. and 1 teaspoon sugar in a small bowl. Let stand until yeast softens and begins to form a creamy foam
4. about 5 minutes. Mix together 1 cup sugar
5. 1 cup melted butter
6. 3 eggs
7. and salt in a large bowl until well combined. Stir in sour cream. Add flour and yeast mixture; mix and knead until dough comes together. Divide dough into 7 equal pieces. Stir together remaining 2 cups sugar and 1 1/4 cups melted butter in a second large bowl until sugar is dissolved. Mix in walnuts until coated. Stir in cinnamon and vanilla. Divide filling into 7 equal amounts. Roll each dough piece into a rectangle
8. about 1/4-inch thick; brush the tops with some beaten egg whites. Spread an equal amount of filling on top of each rectangle
9. leaving a border around the edges. Brush borders lightly with egg whites
10. then roll up each rectangle lengthwise
11. jelly roll-style. Place each roll
12. seam-side down
13. onto the prepared baking trays and brush the tops with egg whites. Bake in the preheated oven until lightly browned
14. about 30 minutes. Cool completely before slicing to serve.