

# Holiday Nut Rolls

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## Ingredients:

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

## Instructions:

**Step 1:** In a large bowl, mix together one cup white sugar, 1/4 teaspoon salt, one cup melted butter, and three eggs. Mix and add 1/2 pint sour cream. Mix together yeast with warm milk and one teaspoon sugar. Add to mixture. Add flour. Mix and knead. Divide dough into seven equal parts.

## To make filling

**Step 1:** Melt one cup plus three tablespoons butter. Add two cups sugar and stir to dissolve. Add to ground walnuts and mix until coated. Add ground cinnamon and vanilla extract to taste, if desired.

**Step 2:** Divide filling into seven equal amounts.

**Step 3:** Roll each dough ball into rectangle. Spread slightly beaten egg white on top of dough. Spread equal amounts of filling on top of each rectangle. Roll in edges and spread edges with egg whites to seal. Then roll length wise. Brush tops with egg whites.

**Step 4:** Bake in a 350 degrees Fahrenheit preheated oven for 30 minutes or until lightly brown.