

## Nut Roll

### Dough

6 Cups Flour  
1 Tsp. Salt  
3 Tbsp. Plus 1 Tsp. Sugar  
1/2 Lb. Butter  
3 Beaten Eggs  
1 Cup Sour Cream  
1/2 Cup Milk  
2 Pkgs. Dry Yeast

### Filling

2 Lb. Ground Walnuts  
1-3/4 Cup Sugar  
1 Cup Milk  
4 Tbsp. Butter  
2 Tsp. Vanilla

### Dough

Heat milk in microwave, add yeast, 1 Tsp. sugar, mix and set aside to proof. Sift flour, salt, and remaining sugar. Mix butter into flour (will be pie crust consistency). Add beaten eggs and sour cream. Pour in yeast mixture, knead to make soft dough.

### Filling

Mix walnuts and sugar. Heat milk, vanilla and butter in heavy bottom sauce pan just until butter is melted. Pour over walnut mixture, stir to moisten.

Divide dough into 5 even pieces. Roll into an 8 x 14 rectangle. Spread 1/5 of the filling leaving a one-half inch border around all sides and roll lengthwise to form nut roll. Pinch seam to close and tuck ends under, pinching them to close. Cover and let raise 1 hour. Bake at 350 for 30 minutes.

After removing from oven, wipe tops with butter, cover and cool on baking sheet.

### \*Filling:

Even though the filling is supposed to be for 5 nut rolls, I find it too sparse and only make 4 nut rolls from it. So, for the 5th dough ball, I use a jar of apricot filling.

If you want to make all five nut rolls, use the filling recipe below and not the one with the original recipe. This is the filling recipe I use when I make my nut rolls, it is enough for all five rolls.

3 Lb. Ground Walnuts  
2-1/4 Cup Sugar  
1-1/2 Cup Milk  
6 Tbsp. Butter  
1 Tbsp. Vanilla