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EASY ECONOMY NUT ROLL AND (OR) POPPYSEED

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DOUGH:

- 1/2 lb. butter
- 2 cakes dry yeast
- 1 c. warm water
- 2 tbsps. sugar
- 4 c. flour (all-purpose)
- 2 egg yolks
- 1 tsp. salt

Dissolve yeast and sugar in warm water. Set aside to rise while preparing rest of pastry. Sift flour and salt, cut in shortening (as for pie crust). Add egg yolks, blend together. Add yeast mixture and blend. Turn out onto floured bread board and knead; about 5 minutes. Divide dough into four parts. Allow to rise while preparing filling.

Roll each part with floured rolling pin on floured board and spread with filling. Roll up and place on cookie sheet. Brush with small amount of milk or egg white. Place seam down on cookie sheet. Bake at 350 degrees for 25 minutes.

FILLING:

- 1 lb. ground walnuts
- 1 c. sugar

1 stick melted butter
1/4 c. milk

Mix above filling ingredients well. May substituted
poppyseed for walnuts