

Grandma Stevenson Nut Roll



From the Sensenig's Recipe Book

Ingredients

Makes 6 nutrolls

2 packets (1/4 oz each) (not instant)
1/4 cup warm water (90 degree)
1/2 cup butter
3/4 cup sugar
2 large eggs
2 cups milk
6 or more cups flour
1 tsp salt

Preparation

Dissolve yeast in luke warm water. Scald the milk and set aside to cool until lukewarm not cold.

Cream butter salt and sugar. Place dissolved yeast in the warm milk. Add warm milk and 3 cups flour and beat well. Add the unbeaten eggs and mix again.

Gradually add balance of flour until smooth enough to handle. Dough should be smooth and elastic to touch not stiff.

Let raise 2 to 2 1/2 hours or when double in size. Punch down. Raise 2 more hours. Cut dough, dust with flour, make loaves, cover & let rest.

Ground nuts. Over low heat, mix-browned butter, nuts, warm milk, sugar to taste make paste.

Roll out small loaf of dough. Spread thin layer of filing on dough - leave 1/2" edge of dough on top edge. Wet edge with wet fingers. Roll up dough - fold over the ends before last roll. Make sure closing edge is on bottom.

Place on greased pan - straighten. Let rest 3/4 hours. Brush with beaten egg before baking. Bake 350 degree about 1/2 hour.

Notes:

Grandmom's notes - from another recipe - I have enclosed the following nut ratios that I tested that may be helpful in making the filing.

- 6 oz (1 1/2 sticks) slightly browned butter
- 1 cup milk
- 1 3/4 cups sugar (melt into mixture)
- 2lb (8 cups) ground walnuts (takes every bit could go a little more)

Source:

Grandmom, Mary Stevenson