

Nut Rolls

Aunt Gloria Linderman

6 C Flour

4 egg yolks

1-1/2 C butter

1 t salt

(4-1/2 T sugar, 2 pkgs. Dry yeast, 1-1/4 C warm milk)

Stir flour, salt, butter in a bowl. Mix like for pie crust. Add milk to 4 egg yolks and then add to above. Put dough in refrigerator overnight.

Divide dough in six balls. Roll in powdered sugar like a pie crust.

2-1/2 to 3 lbs. Walnuts chopped very fine

1-1/2 C sugar

1/2 t Vanilla Beat 4 egg whites and add to nuts. Add enough milk to spread.

Spread nuts on dough. Roll up like cinnamon rolls. Tuck in ends. Seam side down on ungreased baking sheet. 350 degrees for 45 minutes. Slice just before serving.