

Hungarian Nut Rolls

Donna Bardocz - Howell, MI
Taste of Home Grandma's Favorites

Yield: 4 loaves (12 slices ea)

2 packages (1/4 ounce ea) active dry yeast

1/2 cup warm 2% milk (110 to 115 deg)

1/4 cup + 2 tbsp sugar

3/4 teaspoon salt

1 cup butter, softened

1 cup sour cream

3 large eggs, lightly beaten

6 to 6-1/2 cups all-purpose flour

FILLING

1 1/4 cups sugar

1/2 cup butter, cubed

1 large egg

1/2 teaspoon ground cinnamon

4 1/2 cups ground walnuts

1 large apple, peeled and grated

ICING

2 cups confectioner's sugar

2 to 3 tbsp 2% milk

Preparation Time: 40 minutes

Bake Time: 30 minutes

Preheat the oven to 350 degrees.

In a large bowl, dissolve the yeast in warm milk. Add the sugar, salt, butter, sour cream, eggs and three cups of flour. Beat on medium speed until smooth, about 3 minutes. Stir in enough remaining flour to form a soft dough (the dough will be sticky).

Turn onto a floured surface. Knead until smooth and elastic, 6 to 8 minutes. Place in a greased bowl, turning once to grease the top. Cover and let the dough rise in a warm place until doubled, about one hour.

Meanwhile, in a large saucepan, combine the sugar, butter, egg and cinnamon. Cook and stir over medium heat until the mixture is thick enough to coat the back of a spoon. Remove from the heat. Gently stir in the walnuts and apple. Cool completely.

Punch the dough down. Turn onto a lightly floured surface. Divide into four portions. Roll each portion into a 12x10-inch rectangle. Spread the filling to within 1/2-inch of the edges. Roll up jelly-roll style, starting with a long side. Pinch the seams to seal. Place seam-side down on greased baking sheets. Cover the rolls and let rise until doubled, about 30 minutes.

Bake for 30 to 40 minutes or until lightly browned.

Remove from the pans to wire racks to cool.

In a bowl, combine the confectioner's sugar and milk. Drizzle over the loaves.

Per Serving (excluding unknown items): 10606 Calories; 566g Fat (46.9% calories from fat); 222g Protein; 1217g Carbohydrate; 46g Dietary Fiber; 1732mg Cholesterol; 5086mg Sodium. Exchanges: 41 Grain(Starch); 15 Lean Meat; 1 1/2 Fruit; 2 1/2 Non-Fat Milk; 103 Fat; 36 Other Carbohydrates.