

GRANDMA'S NUT ROLLS ROLLS

Jane's treat for Del at Christmas

4 Cups of flour

2 sticks oleo or butter

4 eggs

1 Tablespoon of sugar

½ teaspoon of salt

1 Cup milk

1 package dry yeast

Step 1 combine 3 Cups of flour and 2 sticks of oleo and mil like for a pie dough (can use food processor)

Step 2 in another bowl combine 1 Cup of flour, 1 Tablespoon of sugar *1/2* teaspoon of salt and 1 Cup of heated milk. Mix and wait for a few minutes then add the 4 egg yolks and mil..

Step 3 add step 1 and step 2 together and kneed until smooth then divide into 4 pieces.

PILLING: Look for Solo brand canned filling for prunes or can use 1 lb. of prunes cooked and mixed with sugar to taste.

NUT PILLING: Mix leftover egg whites beated until foamy 'but not dry with 1 lb. of ground nuts and 1 cup of sugar and lemon juice. May add milk if needed to moisten the nut mixture for spreading.

Divide dough on a floured board. Roll each ball into oblong 14 x 9 inches.

Spread filling and roll up tighlly, as you would a jelly roll.

Prick the rolls with a fork and brush with butter. Let raise 20 minutes, then bake until golden brown at 350 degrees approximately 15-20 minutes