

Nut Roll

Nut Roll Pastry Ingredients

- 3 cups sugar
- 3 tablespoons Crisco
- 3 eggs
- 2 tsp baking powder
- 1 tsp baking soda
- 1 cup milk
- 1/2 tsp salt
- 6 or 7 cups flour

Filling Ingredients

- 2lbs nuts (I use pecans but walnuts are good as well.)
- 1 egg
- 1 3/4 cups sugar
- 1 cup dry bread crumbs
- 1 tsp salt
- 2 cups milk

Directions

1. Mix all nut roll pastry ingredients together. Chill for 3 hours.
2. Roll dough out as thin as possible.
3. Spread filling over dough.
4. Roll up and place on greased cookie sheet. They should be touching and fill the entire sheet.
5. Bake at 350° for 1 hour. Remove from cookie sheet and allow to cool before cutting apart.

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