

BREAD

Nut Roll

4 October 2026

TOTAL TIME	SERVES	PER SERVING	CALORIES
45 min	5	\$5.64	2,114 kcal

You can never have too many bread recipes, so give Nut Roll a try. For \$5.64 per serving, this recipe covers 55% of your daily requirements of vitamins and minerals. Watching your figure? This lacto ovo vegetarian recipe has 2114 calories, 53g of protein, and 147g of fat per serving. This recipe ser...

Ingredients

☐ 2 ounces active dry yeast	☐ ½ cup butter, melted
☐ 3 egg whites	☐ 3 egg yolks
☐ 6 cups all-purpose flour	☐ ½ cup milk
☐ 1 teaspoon salt	☐ ½ cup sour cream
☐ 2 pounds ground walnuts	☐ ½ cup white sugar

EQUIPMENT Baking sheet, Oven

Method

- 1 Heat the milk until it is just slightly warm to the touch. Stir in the yeast and sugar.
- 2 Let stand for 5 to 10 minutes. Stir in the yolks and sour cream until well blended.
- 3 Add the flour and salt; knead vigorously, on a well floured surface, for 15 minutes. . Cover dough and let it rise for 2 hours.

- 4 Preheat oven to 350 degrees F (175 degrees C). Divide dough into 5 pieces. Shape the pieces into balls, then roll them out to 1/8 inch thickness. Stir together the nuts, 1/2 cup of sugar and melted butter to make the filling.
- 5 Spread about 1 to 1 1/2 cups of filling onto the dough.
- 6 Roll up like a jellyroll and pinch to seal.
- 7 Place rolls onto baking sheets about 3 inches apart.
- 8 Brush with egg white, and bake for 35 to 40 minutes in the preheated oven. Cool, slice, and serve.

Nutrition per serving

2,114

KCAL

53 g

PROTEIN

147 g

FAT

167 g

CARBS

Saturated Fat	26.9 g · 168% of daily needs
Fibre	19.3 g · 77% of daily needs
Sugar	27.3 g · 30% of daily needs
Sodium	675 mg · 29% of daily needs
Cholesterol	182 mg · 61% of daily needs
Vitamin C	2.6 mg · 3% of daily needs

Adapted from Allrecipes. Find this recipe, ratings and more ideas at whatsheate.com/nut-roll-147802