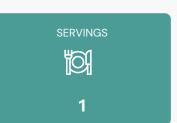


# **Sour Cream Pocketbook Rolls**

**Vegetarian** 







BREAD

sour

## **Ingredients**

0.5 cup sugar

	0.5 oz active yeast dry
	0.3 cup butter divided melted
	0.5 cup butter
	2 large eggs lightly beaten
	4 cups flour all-purpose
	1.3 teaspoons salt
П	8 oz cup heavy whipping cream

	0.5 cup warm water (105° to 110°)	
Equipment		
	bowl	
	frying pan	
	baking sheet	
	sauce pan	
	oven	
	knife	
	measuring cup	
Di	rections	
	Cook first 4 ingredients in a saucepan over medium-low heat, stirring occasionally, 3 to 4 minutes or until butter melts.	
	Let cool to 11	
	Combine yeast and warm water in a liquid measuring cup; let stand 5 minutes. Stir together eggs, flour, yeast mixture, and sour cream mixture in a large bowl until well blended. Cover an chill 8 to 24 hours.	
	Divide dough into fourths, and shape each portion into a ball.	
	Roll each ball to 1/4-inch thickness on a floured surface; cut dough into rounds with a 2 1/2-inch round cutter.	
	Brush rounds with 2 Tbsp. melted butter. Make a crease across each round with a knife, and fold in half; gently press edges to seal.	
	Place rolls, with sides touching, in a lightly greased 15- x 10-inch jelly-roll pan.	
	Place any remaining rolls on a lightly greased baking sheet. Cover and let rise in a warm place (85), free from drafts, 45 minutes or until doubled in bulk.	
	Preheat oven to 375, and bake rolls 12 to 15 minutes or until golden brown.	
	Brush rolls with remaining 2 Tbsp. melted butter.	

## **Nutrition Facts**

#### **Properties**

Glycemic Index:245.09, Glycemic Load:345.9, Inflammation Score:-10, Nutrition Score:59.818695783615%

#### Nutrients (% of daily need)

Calories: 4063.82kcal (203.19%), Fat: 197.88g (304.43%), Saturated Fat: 114.46g (715.39%), Carbohydrates: 498.31g (166.1%), Net Carbohydrates: 481g (174.91%), Sugar: 109.36g (121.51%), Cholesterol: 871.85mg (290.62%), Sodium: 4238.01mg (184.26%), Alcohol: Og (100%), Alcohol %: O% (100%), Protein: 76.96g (153.92%), Vitamin B1: 5.58mg (371.87%), Folate: 1312.4μg (328.1%), Selenium: 212.02μg (302.89%), Vitamin B2: 3.95mg (232.46%), Vitamin B3: 35.58mg (177.88%), Manganese: 3.52mg (175.93%), Iron: 25.53mg (141.81%), Vitamin A: 6207.49IU (124.15%), Phosphorus: 1041.52mg (104.15%), Fiber: 17.31g (69.25%), Vitamin B5: 6.59mg (65.86%), Copper: 0.92mg (46.14%), Zinc: 6.85mg (45.64%), Calcium: 411.53mg (41.15%), Vitamin E: 6.16mg (41.08%), Magnesium: 157mg (39.25%), Vitamin B6: 0.7mg (35.04%), Potassium: 1135.32mg (32.44%), Vitamin B12: 1.67μg (27.76%), Vitamin K: 17.18μg (16.36%), Vitamin D: 2μg (13.33%), Vitamin C: 2.08mg (2.53%)