

Polish Nut Rolls (aka Easter Nut Roll)

Yield: 90 min
Total Time: 150 min

Recipe from: <https://www.recipeschoose.com/recipes/authentic-polish-nut-roll-recipe-easy>

Ingredients:

- 1 cup milk
- 1/2 cup sugar + 1 Tbl for Yeast
- 1 1/2 teaspoons salt
- 1 cup butter melted and cooled to less than 110 degrees
- 3 packets active dry yeast
- 3/4 cup warm water
- 5 medium eggs lightly beaten together
- 8 cups all-purpose flour or as much needed to make soft, elastic dough -- amount varies
- 2 ounces whiskey
- 6 1/2 cups english walnuts chopped fine, can substitute pecans in a pinch, measure 1 cup after the nuts are chopped
- 1 1/2 cups butter
- 3 cups sugar
- 1 1/2 cups milk
- 5 egg yolks Medium
- 1 1/2 tablespoons butter melted
- 2 egg whites Medium
- 1 teaspoon vanilla extract
- 1 pound powdered sugar

Nutrition:

1. Calories: 200 calories
2. Carbohydrate: 23 grams
3. Cholesterol: 40 milligrams
4. Fat: 11 grams
5. Fiber: 1 grams
6. Protein: 3 grams

7. SaturatedFat: 4 grams
 8. Sodium: 90 milligrams
 9. Sugar: 13 grams
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