Nut Roll

BEB – Pittsburgh

**ients**

**For the Dough:**

* **1** **teaspoon** sugar
* **½** **cup** (**125** ml) warm water
* **2** **ounces** (**56.7** g) cake yeast or 3 packets (6¾ teaspoons) active dry yeast
* **6** eggs
* **16** **ounces** (**453.59** ml) sour cream
* **2** **cups** (**454** g) unsalted butter, melted and cooled
* **1** **cup** (**200** g) granulated sugar
* **1** **teaspoon** vanilla extract
* **½** **teaspoon** (**0.5** teaspoon) salt
* **9 to 10** **cups** (**1.13** kg) grams all-purpose flour

**For the Filling:**

* **3** **pounds** (**1.36** kg) walnuts, *finely ground*
* **3** **cups** (**600** g) granulated sugar
* **¾** **cup** (**170.25** g) unsalted butter, melted and cooled
* **¾** **cup** (**192** ml) evaporated milk
* **½** **cup** (**122** ml) whole milk
* **½** **teaspoon** (**0.5** teaspoon) vanilla extract

**Instructions**

* **Make the Dough:** Dissolve 1 teaspoon sugar into the ½ cup warm water (if using fresh cake yeast, the water temperature should be between 90 to 95 degrees F; if using active dry yeast, the water temperature should be 120 to 130 degrees F). Crumble the fresh yeast or sprinkle the active dry yeast and stir to combine. Let sit for 5 to 10 minutes, or until foaming.
* In the bowl of a stand mixer using the paddle attachment, beat the eggs on medium speed until combined, about 1 minute. Add the sour cream, melted butter, sugar, vanilla, salt and the softened yeast. Mix on medium speed until smooth and well-combined, about 2 to 3 minutes. Switch to the dough hook, reduce the mixer speed to low, and add the flour a little at a time, until the dough does not feel sticky but is still soft and supple. Continue kneading until the dough does not stick to the sides of the bowl. Cover with a damp dish towel while you prepare the filling.
* **Make the Filling:** In a large bowl, combine all of the ingredients for the filling, stirring well to ensure that it is completely mixed and all of the ingredients are incorporated.
* **Assemble the Nut Roll:** Line four baking sheets with parchment paper or silicone baking mats. Divide the dough into eight pieces. On a clean work surface and one at a time, roll each piece out into a 9x14-inch rectangle, using flour if necessary to keep from sticking. Spread one-eighth of the filling to within ½-inch of the edges. With the long side in front of you, roll up gently and pinch the seams shut. Place on the prepared baking sheets, 2 rolls per sheet. Cover loosely with plastic wrap. Repeat with all eight pieces of dough. Place the baking sheets in a draft-free area and allow to rise for 3 hours (the rolls will puff and swell but will not look huge).
* **Bake the Nut Roll:** Preheat oven to 350 degrees F. Bake one pan at a time for 20 to 25 minutes, or until the tops are lightly browned. Cool completely before slicing. Wrap leftovers tightly in plastic wrap and store at room temperature for up to 1 week. The nut roll can be frozen by wrapping in plastic wrap, then again in foil, and stored in the freezer for up to 2 months. Thaw at room temperature.