# Cookies by the dozen - over 75 irresistible recipes for just a dozen cookies each

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#### **Dolores Kostelni Books**

When I first tasted them this Christmas, I knew these Walnut Rolls or, as they are also called, Nut Horns should not be restricted to Christmas to compete with the , , or. I love finding recipes from my heritage! This week when I found out that a friend, and lover of Hungarian treats, needed a good old-fashioned sugar pick me up, I jumped at the opportunity to bake him something close to his heart.

#### **Dolores Kostelni Books**

Red and green gift boxes containing extra large pistachios and deluxe mixed nuts are tucked under the tree just like presents should be. If you do let me know how they compare! Everyone should try to make it.

#### **Sun Sentinel**

I remember the filling being egg whites, powdered sugar, cinnamon? My recipe has been passed down for generations. The dough is put together like pie crust and form small balls and rolled out in a circle and a dolip of nut filling put in Center and folded over, pinched, and curved to form a crescent and after taken out of oven, sprinkled with powdered sugar! They are small, but I cut them 1.

#### **Dolores Kostelni Books**

Right after I made these, a distant relative posted they had made the right one and I now have that recipe too. Im sure ill be crying in my kitchen cause youve taken me home!! She would roll the dough into balls the size of large walnuts and refrigerate overnight.

# **Authentic Hungarian Walnut Rolls**

Iwas 25 then im now 67!!! My Hungarian grandmother and mother are now passed so this reminds me of them. A family tradition I have continued and now with my 13 year old granddaughter who loves to bake! The outside of the roll in generously coated in sugar, which creates a sumptuous caramelized crust on the bottom and a crunchy, sugary sweet coating on top.

## **Gift Boxes**

Set the timer for 7 minutes and go from there. The mixture should be thick.

# **Dolores Kostelni Books**

Her dough was made with a pound of butter, a dozen egg yolks, half pint of heavy cream and a pinch of salt. I love all the comments on this recipe; there are as many variations as there are families, and probably all are delicious! Just curious about the addition of cream cheese.

#### **Gift Boxes**

I also make them with other types of nuts, but walnuts are traditional. Should I start over and use finely chopped? I, too, recall these, and have familial glee associated with them, which you have enough of, now.

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