



HORSESHOE NUT ROLLS

DOUGH INGREDIENTS:

- 4 cups flour
- 3 tablespoons sugar
- 1 cup Crisco
- 1 cup sour cream
- 1/2 teaspoon salt
- 1/4 of small cake yeast**
- 4 egg yolks

**It is hard to find small cakes of yeast. If you can't, you can cut a large cake yeast into thirds, then cut one piece into fourths and use it for the recipe.

DOUGH PREPARATION:

1. Dissolve yeast in 1 tablespoon warm water and 1 tablespoon sugar. Set aside.
2. Cut Crisco into flour and sugar, as you would for pie dough.
3. Separate egg yolks, refrigerate egg whites for filling.
4. Add yolks, salt, sour cream and yeast mixture to flour. Work the dough until it cleans the bowl.
5. Roll into small balls and place on a cookie sheet, cover and refrigerate overnight.

FILLING INGREDIENTS:

- 4 egg whites—room temperature
- 1 cup sugar
- 2 cups ground walnuts

FILLING INSTRUCTIONS:

1. Beat egg whites, until stiff like meringue.
2. Gradually beat in sugar.
3. Fold in ground walnuts.

COOKIE DIRECTIONS:

1. Roll balls to a flat 4" circle in granulated sugar, flipping to coat both sides of dough.
 2. Spread bottom 3/4 with nut filling (do not overfill or the cookie splits open).
 3. Roll up and shape like a horseshoe, pinch ends together. Place on parchment lined cookie sheet.
- Bake at 350° F for 14-15 minutes until light brown.

YIELD | 6 DOZEN



RECIPE BY

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