

Lucie's Nut Roll (makes 1 large roll)

3 to 3 ¼ cups all purpose flour (separated)
1 pkg active dry yeast
1 cup milk
6 TBL butter or margarine
1/3 cup sugar
½ tsp salt
1 egg
1 recipe Almond Filling
1 recipe Sugar Glaze

In large mixer bowl, combine 2 cups of the flour and the yeast.

In saucepan (or microwave oven), heat together milk, butter/margarine, sugar, and salt just until warm (115 – 120 degrees), stirring constantly (if on saucepan) until butter almost melts.

Add to dry mixture in mixer bowl. Add egg. Beat at low speed for about ½ minute, scraping bowl constantly. Beat 3 minutes at high speed. By hand, stir in enough of the remaining flour to make a soft dough.

Knead on lightly floured surface till smooth, about 3—5 minutes. [I have a strong mixer and use a dough hook at this point in time to knead the dough.]

Shape into a ball. Place in greased bowl; turn once to grease surface. Cover with cloth; let rise in warm place till double, about 1 hour. (I always place the dough over a pan containing about 1-2 inches of hot water.)

Punch dough down, let rest 10 minutes.

Roll to 18 x 12 inch rectangle. Spread with Almond Filling. Roll up from long edge jelly-roll style. Pinch to seal seam. Place seam side down, diagonally or shape into a ring on a large greased baking sheet. Cut with kitchen shears, every ½ inch to within ½ inch of bottom. Gently pull slices, alternately to the left and to the right.

Cover with cloth and let rise in warm place till nearly double; about 45 minutes. (I always place the dough over a pan containing about 1-2 inches of hot water.)

Bake in 375 degree oven for 20 – 25 minutes.

While still warm, spread with Sugar Glaze.

ALMOND FILLING:

Cream together 1/2 cup sugar and 3 Tbl butter/margarine till light and fluffy. Stir in ½ to 1 cup ground almonds [I usually just use ground walnuts or a combination of the two] and ¼ to ½ tsp almond extract.

SUGAR GLAZE (All measures are approximate.. just try to get a somewhat runny consistency to allow for easy spreading. This amount can easily cover 2 nut rolls, depending on how much glaze you like on):

Mix together:

4 Tbl butter/margarine	2 cups confectioners sugar
pinch of salt	1 tsp vanilla extract
3 Tbl milk	

If glaze is too dry, add more milk. If too runny, add more confectioners sugar.