

# Cottage Cheese Rolls

*Ruth Teetzen - Pratt, KS*

*Treasure Classics - National LP Gas Association - 1985*

**Yield: 12 to 14 rolls**

*1 cake or package yeast*

*1/4 cup lukewarm water*

*1 teaspoon salt*

*1/2 cup butter*

*1 egg*

*1 cup cottage cheese*

*1/2 cup sugar*

*2 1/2 cups flour*

**TOPPING**

*3/4 tablespoon butter,  
melted*

*1/4 teaspoon salt*

*1/2 teaspoon vanilla*

*2/3 cup chopped nuts*

**Preparation Time: 20 minutes****Bake Time: 15 minutes**

In a bowl, dissolve the yeast in the water. Add the salt, butter, egg, cottage cheese, sugar and flour to the mixture. Mix well.

Roll the dough out like a jelly roll. Spread the topping on it. Roll the rectangle up. Cut into one-inch slices.

Place the slices on a baking sheet. Let rise in a warm place until double in size.

Bake in a 400 degree oven for 15 minutes.

---

Per Serving (excluding unknown items): 3296 Calories; 166g Fat (44.9% calories from fat); 89g Protein; 370g Carbohydrate; 20g Dietary Fiber; 503mg Cholesterol; 4698mg Sodium. Exchanges: 17 Grain(Starch); 7 Lean Meat; 30 Fat; 6 1/2 Other Carbohydrates.