

# Sour Cream Crescent Rolls

Gladys Zaraya

*Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)*

**Yield: 36 rolls**

## *DOUGH*

*4 cups flour*

*1 pound butter, room temperature*

*1 teaspoon salt*

*2 egg yolks*

*1 1/2 cups sour cream*

## *FILLING*

*1 1/2 cups sugar*

*1 1/2 cups chopped nuts*

*3 tablespoons cinnamon*

In a bowl, sift the salt and flour. Add the butter, egg yolks and sour cream. Mix by hand. (The dough will be very sticky.)

Form the dough into six equal balls. Wrap with wax paper.

Place in the refrigerator to chill for four hours.

On a flat surface, roll one ball of dough at a time to about the size of a nine-inch pie crust. Cut into twelve sections.

Sprinkle each section with 1/2 cup of the filling. Roll up beginning with the wide end. Brush with slightly beaten egg whites. Place on a greased baking sheet.

Bake at 350 degrees for 20 to 25 minutes.

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Per Serving (excluding unknown items): 8462 Calories; 576g Fat (59.9% calories from fat); 108g Protein; 759g Carbohydrate; 47g Dietary Fiber; 1573mg Cholesterol; 6122mg Sodium. Exchanges: 29 Grain(Starch); 4 1/2 Lean Meat; 1 Non-Fat Milk; 111 Fat; 20 Other Carbohydrates.