**Cınnamon rolls wıth walnut**

2 cups flour

3 teaspoons dried yeast

½ cup lukewarm milk

¼ cup shortening

1 teaspoon salt

½ cup sugar

1 cup ground walnuts

2 teaspoons cinnamon

2 teaspoons sesami

Mix dried yeast and lukewarm milk in a deep saucepan. When milk bubbles add shortening, salt, 2 teaspoons sugar. Knead dough for about ten minutes, gradually adding flour. Dough is done when it does not stick to your hands. You can add drops of water if needed. Cover dough with towel, keep warm for half an hour to rise.

Place dough over greased work surface, spread by hand out to a half cm thick, 30 cm diameter circle. Sprinkle shortening and spread over dough.

Mix ground nuts, cinnamon and the rest of sugar in a saucer and spread evenly over dough. Roll and cut the rolled dough to four cm equal pieces. Dough will continue to rise before you place in oven. Therefore turn pieces sideways to face layers upward and place over tray side by side, without leaving any space in between to ensure upward rising. Sprinkle sesami on top of pieces, keep warm to rise for another half hour. Bake in 180 degree preheated oven for half an hour.