



Christmas Traditions
(what would they be without our Family Favorite Recipes)

Bohemian Nut Roll
A Grandma Nelson Christmas Tradition

Heart of the Savior Ministries Inc.

INGREDIENT LIST

1 envelope dry yeast
¼ cup warm water
1 tsp sugar
2 cups sifted all-purpose flour
½ tsp. salt
¾ cup butter or margarine
4 eggs separated
¾ cup sugar
1 tsp. vanilla
¼ cup chopped nuts (I always double or triple the nuts)
Powdered Sugar

DIRECTIONS

Sprinkle yeast over warm water, add teaspoon of sugar on top. Let stand 10 minutes or until soft/bubbly

Sift flour and salt together. Cut in butter until mixture resembles meal. Blend in egg yolks and softened yeast. Mix till smooth ball is formed. Set aside.

Beat egg whites till stiff but not dry. Gradually beat in ½ cup sugar till stiff and peaked. Fold in vanilla.

Divide dough in half. Roll each half into a 9x13 rectangle. Spread with egg white mixture, sprinkle with nuts, roll up like a jelly roll, short end to short end. Either make a ½ inch cut down center of roll which will allow the roll to expand and open up or you can cut half inch slits diagonally down the roll and it will stay really round and not open up.

Bake 375° for 22 minutes. Sprinkle with powdered sugar while warm.

OPTIONAL - Additions

Grate orange rind either into the dough or onto the egg mixture

Add chopped dates

Add chocolate chips

Add cinnamon/nutmeg/cloves

We also have added chopped dates,