

## Bohemian Nut Slices

Oven 375—  
ungreased baking sheet

### Ingredients

1 envelope dry granular yeast  
¼ cup hot water  
1 teaspoon sugar  
2 cups flour  
½ teaspoon salt  
¾ cup butter  
2 eggs, separated  
½ cup sugar  
1 teaspoon vanilla  
¼ cup chopped nuts  
Powdered sugar

Sprinkle yeast over warm water, add one-teaspoon sugar; let sit for about 10 minutes or until yeast has softened.

Sift together flour and salt. Cut in butter until crumbly. Blend in egg yolks and yeast. Mix until a smooth ball has formed.

Beat egg whites until stiff. Gradually beat in ½ cup sugar. Continue beating until stiff. Fold in vanilla.

Divide dough in half. Roll out each half on lightly floured surface into a 9 x 13 rectangle. Spread with half the egg white mixture and sprinkle with nuts. Roll up from the long side as with a jellyroll. Place on ungreased baking sheet. Make a ½ inch wide slit down the center of each roll.

Bake immediately (no rising) for 22 minutes. While warm, sprinkle with powdered sugar. Cool and slice diagonally.