

Ice Box Nut Roll

Makes 4 rolls. The same dough and technique can be used with other fillings. Traditionally, poppy seed, prune, and apricot fillings are also used for this Christmas and Easter treat.

Dough:

1 envelope dry yeast, or 1 cake yeast
1 cup melted butter
½ teaspoon salt
4 egg yolks
1 Tablespoon sugar
1 cup warm milk
4 cups flour

Filling:

4 egg whites
1 cup sugar
1 teaspoon vanilla
1 lb. ground walnuts

Make dough: Dissolve yeast in ¼ cup of the warm milk, and let rest for 10 minutes. Add melted butter, eggs yolks, remaining milk, salt, and sugar. Mix well. Add flour, 1 cup at a time, mixing well. Let dough rest overnight in the refrigerator.

The next day, make filling: Beat egg whites until foamy. Gradually add sugar, beating until soft peaks form. Add vanilla and continue beating just to blend in vanilla. Fold ground walnuts into beaten egg whites.

Assemble Rolls: Roll ¼ of the dough in flour-sugar mixture to form a 15" x 10" rectangle. Spread ¼ of the nut mixture over dough, leaving about 1" of uncovered dough on all sides. Roll up lengthwise, pinch seams shut and tuck ends under body of roll. Place on lightly greased cookie sheet and pierce top of roll with fork in several places. Repeat with remaining dough, making 4 nut rolls. Let rise uncovered for about ½ hour.

Bake: Bake in 350°F oven for 35 minutes, or until brown and done. Cool and cut into slices to serve. The rolls freeze well, so make the whole batch and freeze some for later.