

Grandma Stevenson's Bear Claws



From the Sensenig's Recipe Book

Ingredients

- Small loaf of dough from [Grandma Stevenson's Nut Roll Recipe](#)

Preparation

Roll out small loaf of dough.
Spread melted butter on dough - leaving 1/2" edge.
Scatter on chopped walnuts.
Sprinkle a thin layer of cinnamon sugar.
Scatter on about 1/4 cup raisins.
Wet 1/2" edge with water.
Roll up dough - fold over edges. Pat down the edges. Roll to straighten and stretch. Pat dough to flatten, with palm of hand.
Cut into 2" pieces. Cut in 2 slits about 1/2" deep - spread slits a little.
Place on pan.
Let raise 3/4 hour
Gently brush with beaten eggs.
Bake in 350 degree oven about 10-15 minutes

Notes:

Source:

Grandmom, Mary Stevenson