

POTICA

By Vic Wuertz

Dough:

1 1/2 cups milk
3/4 cup sugar
1/2 cup butter
2 tsp salt
2 pkg yeast
1/2 cup warm water
8 cups flour

Dissolve yeast in warm water. Scald milk. Add butter, sugar, and salt. Cool to lukewarm. Add yeast mixture to milk. Add eggs. (Spoon some warm milk into the eggs then pour eggs back into mixture.) Add 1/2 of flour. Mix well. Add remaining flour. Knead. Place in a greased bowl, turning to grease top. Cover let rise until double in bulk. Punch dough down and roll out 2 rectangle sheets about 1/8 inch thick. Spread walnut mixture over dough. Roll dough tightly from longest side, pinching seam together to seal. Place seam side down on greased baking sheet or large loaf pan. Bake at 350 degrees for 35-40 minutes.

Filling:

Heat: 1/2 cup honey
Add: 2 cups chopped walnuts
1/4 cup butter
1/2 cup evaporated milk
2 eggs beaten
1/4 tsp salt

Cook 10 minutes. Remove from heat and add 1/2 tsp of vanilla and 1 tsp lemon juice.