

# Potica

1 ½ Cup Milk  
½ Cup Butter  
¾ Cup Sugar  
2 tsp. Salt  
2 Pkg. Yeast  
½ Cup warm water  
2 Eggs  
8 Cups Flour

Dissolve yeast in warm water. Scald milk. Add butter, sugar & salt. Cool to lukewarm. Add yeast mixture to milk. Add eggs. (spoon some warm milk into eggs then pour eggs back into mixture.) Add ½ of the flour. Mix Well. Add remaining flour. Knead. Cover and let rise till double. Divide dough in half. Roll out to desired thickness. Spread filling. Cut into lengths as desired for bread loaf pans or to cook as a long loaf on a jelly roll pan.

Filling –

Heat: 1 c honey  
Add: 2 c walnuts, crushed  
¼ c butter  
½ c evaporated milk  
2 beaten eggs  
¼ tsp salt

Cook 10 minutes. Remove from heat and add ½ tsp vanilla and 1 tsp lemon juice.

Bake @ 350 for 35-40 minutes. (325 convection)