



POTICA

Carol Valentini

Filling

6 lb. walnuts—ground	2 c. honey
4 c. sugar	2 c. butter - melted
4 c. brown sugar	8 oz. brandy or whiskey
1 1/2 TBLS salt	1 TBLS vanilla
8 eggs	4 c. heavy cream
	1/2 c. espresso coffee (optional)

Mix together all ingredients. Keep warm.

Dough

3 pkgs dry active yeast	1 1/2c. sugar
1c. luke warm water	4 Tsp salt
2c. luke warm milk	1 shot brandy or whiskey
5 eggs - beaten	10 -12 c. flour
1 1/2c. butter melted	

Dissolve yeast in 3/4 c. warm water. Mix together the dissolved yeast, milk, eggs, butter, sugar, salt and brandy in a large mixing bowl. Gradually add the flour and mix with an electric mixer until the dough is sticky and thick. Manually mix in the remainder of the flour until the dough starts to form a ball. Place on floured board and knead the dough about 15 minutes until very smooth. Cut dough in half & place each half in an oiled bowl. Cover with cloth and let rise until doubled (about 2 hours). To roll out, place dough on a floured tablecloth covering a 60" table top. This recipe requires two people to pull and stretch the dough until it is paper thin—covering the majority of the table. Start in the center with a rolling pin first until you cannot roll it any further. Working on opposite sides, each person should place their hands under the dough and pull—trying to avoid making holes. Be sure to not leave any "thick" edges or spots—which will result in white spots in the potica. Spread the filling across the dough, no more than 1/4" thick. Be sure all edges are covered well. Roll the potica lengthwise and set aside. Clean off the surface well. Roll, stretch and fill the second dough. Place the first roll onto the edge of the second dough and roll the two into one large roll. Cut the roll into desired lengths to fit your greased potica bread pans. Let rest 15 minutes. Brush tops with beaten egg. Bake at 325 degrees for one hour. Cool and remove from pans. Makes about 10- 7" loaves.

Good luck!