

350° 1 hour

POTICA

Alice

Dough: $1\frac{1}{2}$ c warm milk 2 eggs
 $\frac{1}{2}$ c sugar $\frac{1}{4}$ margerine
 1 yeast cake 5 c flour
 2 tsp salt

Place milk, sugar, yeast in bowl, add salt and $1\frac{1}{2}$ c flour. Beat for 2 min. on mix master. Add 2 eggs and cooled, melted butter. Beat 1 min. Gradually add rmaining flour, stir with spoon. You can save $\frac{1}{2}$ c of this flour for kneeding. Kneed, let rise $2\frac{1}{2}$ hours. DO NOT PUNCH DOWN. Filling: 4 cups (1 pound) ground walnuts. 1 cup sugar. $1\frac{1}{2}$ tbsp cinnamon. $\frac{1}{4}$ lb. butter, melted and cooled. Mix together. Pull dough 40 in. x 50 in. on large coth. Flour well to avoid sticking. ~~Pmix~~ Pour 2 tbsp butter

and gently pull and stretch until paper thin.
By placing fingers underneath and drawing

~~fingers to edges. Pour remaining butter evenly-~~
over dough and spread filling. Roll up as for
jelly roll. Placed in deep, greased pan. Let
rise $1\frac{1}{2}$ hours and bake