

POTICA

It is pronounced “po-teet-sah” and is Croatian sweet bread that has been handed down through Deeann’s family for generations. It is a special Christmas treat and everybody looks forward to having some over the holidays.

Start by making Sweet Roll Dough and keep it on the sticky side. Knead by hand for at least 20 minutes, adding flour as necessary. Cover dough, and place in a warm draft free place and allow it to rise for 1 to 2 hours. As it is rising, it’s time to make the filling.

FILLING:

1 ½ pounds finely ground Walnuts
1 cup Milk
1 cup Honey
½ cup Sugar
3 Eggs

You can use a food processor to grind the walnuts, but use the pulse feature. You want to stop before it becomes walnut butter. Lightly beat eggs, and mix all ingredients together. It will be thin and runny.

Clean off your dinner table, and flour it lightly. Punch down the dough, and prepare to stretch it. Deeann and her family stand in a circle and use their palms to stretch the dough until it is about 4 feet in diameter and so thin you can nearly see through it. I use a rolling pin and a lot of flour.

Spread the filling evenly over the dough, and then roll it up as tightly as possible into a long roll. It’s messy. Enjoy it. Cut the dough into appropriate lengths for your bread pans, tucking down the exposed ends. Spray the tops well with vegetable oil and allow them to rise in a warm place for 2 hours.

Bake loafs at 300 degrees for 1 hour or until the tops are a deep golden brown. If necessary, increase temperature to 350 degrees and bake an additional 10 minutes.

Remove from pans immediately, and lightly butter the tops. Allow to cool on wire rack, and wrap in foil to store.