

Slovenian Poteca (Nut Roll)

Dough:

1 pkg dry yeast
1/4 cup lukewarm water
3/4 cup lukewarm milk
1/4 sugar
1 tsp salt
1 egg
1/4 cup soft shortening
3-1/2 cups flour

Walnut Filling:

1/4 cup soft butter or margarine
1/2 cup brown sugar (packed)
1 egg
1/4 cup milk
1/2 tsp vanilla
1/2 tsp lemon flavoring
2 cups finely ground walnuts

Dissolve yeast in lukewarm water. Allow to proof. Stir in lukewarm milk, sugar, salt and egg. Add shortening and 2 cups of flour. Mix with spoon until smooth. Stir in remaining flour. Turn out on lightly floured board and knead by hand until smooth and elastic (approximately 5 minutes). Form into a ball and place in a greased bowl. Cover with a damp cloth and let rise in a warm place until double in size (approximately 45- 60 minutes).

After dough rises, place on a large floured cloth and roll out in an oblong shape (30 x 20 inches), almost paper thin. Spread walnut filling over dough, bringing filling to the edges. Starting at the wide side of the oblong, lift cloth and allow dough to roll up like a jelly roll. Seal well by pinching edges into dough. Place in greased 13 x 9 inch pan or on a greased baking sheet in a snail shape.

Let rise again until almost doubled in size (approximately 1 hour), then bake at 325°F for 40 minutes or until brown.