

POVITICA -(by Albina Liposek)

Filling: 1 pound finely ground walnuts
2 eggs
2 cups milk
1 cup sugar
1 cup honey
1 tsp cinnamon

Combine filling ingredients in a heavy saucepan. Cook over low heat, stirring often, until the mixture is fairly thick (about 30 minutes). Set aside to cool.

1/2 Box of Raisins (my mother used both the yellow raisins and the brown raisins and it is equally good either way)

Dough: 1 pkg dry yeast or 1 cake
2 T. warm water
1/2 t. sugar
1/2 cup melted butter
1/2 cup sugar
1 t. salt
1 cup boiling water
2 eggs beaten
5 cups flour

In a large heated bowl, combine yeast, warm water and 1/2 t. sugar and stir until yeast is dissolved. Set in a warm place for about 5 minutes, until foamy. Combine 1/2 cup sugar, melted butter and salt. Add boiling water, stir and cool until lukewarm. Add this mixture to yeast. Stir in beaten eggs and add flour gradually. Turn out onto a floured board and knead about 5 minutes. This will be softer than bread dough. Place in a greased bowl, cover and set in a warm place to rise until double in bulk.

Method for rolling out dough: Cover a work table with a large cotton dish towel or a cloth large enough to cover the entire table. Sprinkle cloth lightly with flour all over the cloth. Put dough in center and roll out as thin as possible with a rolling pin, maintaining a square or rectangle shape. Spread the pulled dough evenly with the prepared filling. Sprinkle with raisins. Roll up the povitica as for a jelly roll, by lifting the cloth up on one side and letting the dough roll itself up.

Place in a large greased baking pan, two inches deep and form it into an "S" shape. Tuck in the ends and flatten it a little. This may also be cut in half and baked in angel food cake pans or bread pans. Cover and let raise for 2-1/2 hours in a warm place. Bake in a preheated oven at 375 degrees for 10 minutes, then reduce to 350 degrees for 50 minutes until nicely browned.

Cool in pan for 30 minutes then remove from pan and finish cooling on wire rack.

If you want to try this recipe but aren't too good at making the dough you can buy packaged dough mix and make the "Sweet dough" recipe. It's not nearly as good but saves a lot of time. You can also make a "sweet dough" recipe in your bread machine.

<http://www.armakansas.org/recipes.htm>