

ICE BOX POTICA

Betty Valencic's recipe from 1975

(This recipe makes (2) 12" and (3) 6"-8" poticas)

"The best I've eaten" (quote from biased fans - her sons!)

What makes it so good?

- The dough handles so nice after the slow rise in the refrigerator. You can roll it thin without tearing.
- The chilling of the dough immediately after mixing "slows the fermentation activity in order to draw forth more flavor from the dough through extended enzyme activity." (from: The Bread Bakers Apprentice)
- For dough, bring butter and sour cream to room temperature
- You can double the dough recipe but I suggest making the filling one recipe at a time.

THE DOUGH

½ Cup Sugar	2 Cakes of yeast (or 1 large cake) (4 teaspoons Instant Yeast)
1¼ Tablespoon Salt	½ Cup lukewarm water
8 Cups Flour (all purpose)	2 teaspoon sugar
½ lb. Butter (2 sticks)	6 Egg yolks, beaten
2 Cups Sweet or Sour Cream (16 oz)	

- Dissolve the yeast in the lukewarm water(110-115F) and add the sugar. Let stand until it foams. (Add instant yeast to flour. No proofing required)
- Measure flour and sift with the sugar and salt (and Instant Yeast) - Cut in the butter as you would for making pie crust
- Mix egg yolks and cream then add the foaming yeast mixture
- Make a dent in the flour and add the liquid mixture – mix with wooden spoon as long as you can
- Knead into a smooth dough, about 15 – 20 minutes
- Place in an oiled bowl, grease the top, cover with wrap and put in the refrigerator over night.
- Remove from refrigerator 2 hours before rolling. Use this time to prepare the filling and set-up your work space

THE FILLING

2 lbs. Walnuts, ground fine	1 ¾ Tablespoons Vanilla
½ lb. Butter (2 sticks)	2 Cups boiled milk
2 Egg yolks	2 Cups sugar (maybe more if you need it)
½ Cup egg whites, beat until stiff	2 Tablespoons lemon juice
1 Lemon rind, grated	½ Cup Honey

- Pour scalded milk over ground nuts. Add butter and stir until the butter melts.
- Add sugar, lemon rind, lemon juice, vanilla and honey and stir until blended.
- Fold in stiff egg whites - don't over mix as it will break down the egg whites.

COMING ALL TOGETHER

- Divide dough in half – will make two or three loaves
- Roll the dough long, wide and thin on a floured cloth (table cloth). Spread filling to within ½ inch of edge. Sprinkle with sugar. Roll up potica using the tablecloth (lift and let potica roll ahead of you). Stop half way and pierce roll many times with skewer (will let gas out while rising).
- Divide into loaf sizes using a coffee saucer! Roll ends. Skewer again when potica is placed in each pan.
- Place in well-greased pan. Let rise 1 ½ hours or double in size. Spread the egg yolk on top before baking at 325 F for 1 hour or a little longer.
- **TIPS:**
 - **DON'T BE STINGY WITH THE FILLING! USE IT ALL!**