



Grandma's Povitica

Ingredients

1/4 Cup Warm Water
1 Package Active Dry Yeast
3/4 Cup Lukewarm Milk
1/4 Cup White Sugar
1/4 Cup Vegetable Shortening
1 Egg, Beaten
1 Teaspoon Salt
3 1/2 Cups All Purpose Flour

Filling

1/2 Cup Brown Sugar
1/4 Cup Butter, Softened
1 Egg
1/4 Cup Milk
1/2 Teaspoon Vanilla Extract
1/2 Teaspoon Grated Lemon
2 Cups Finely Chopped Walnuts

1. Combine warm water and yeast together in a large bowl. Let stand until yeast softens and begins to form a creamy foam, about 5 minutes.
2. Stir 3/4 Cup lukewarm milk, white sugar, shortening, 1 egg, salt into yeast mixture. Mix flour into yeast mixture until a soft, easy to handle dough forms.
3. Turn dough out onto a lightly floured surface and let stand 10 minutes. Knead dough until smooth and elastic, about 8 minutes. Form into a ball
4. Place dough in a large, lightly oiled bowl and turn to coat. Cover bowl with a damp towel and let rise in a warm place until doubled in volume, or until a hole remains when your finger is pressed deep into the dough (about 2 hours).
5. Punch down dough and turn onto a lightly floured surface. Shape into ball and let dough rest for 15 minutes
6. Beat brown sugar, butter, and 1 egg together in a bowl until creamy. Add 1/4 Cup milk, vanilla extract, and lemon extract; stir until smooth. Stir walnuts into the mixture until walnuts are completely incorporated.
7. Roll dough on a large, floured cloth into a 20X30-inch rectangle. Spread walnut filling evenly over top of the dough, spreading to the edges. Roll the rectangle up along the edge like a jelly roll and pinch edges to seal. Coil the roll into a snail-shape.
8. Grease a 9X13X2-inch baking sheet. Place shaped dough on the prepared sheet and let rise until an impression remains when the dough is gently pressed, about 1 hour.
9. Preheat oven to 325 degrees. Bake in the preheated oven until the top is golden brown (40-45 minutes).