



POTICA COOKIES

DOUGH

3 eggs
1 ½ cups unsalted butter, room temp
5 tsp baking powder
1 tsp salt
1 tbsp lemon extract
1 can evaporated milk
7 cups all purpose flour
Beat eggs add butter and all of the other ingredients and mix well. Add flour and mix until comes to a soft dough. Cover and set aside to make the filling.

FILLING

1 can evaporated milk
1 cube unsalted butter room temp
2 ½ cups white sugar
2 ½ lbs ground walnuts grind into a pea size gravel
2 tsp vanilla
2 tsp cinnamon
2 large eggs
1 egg beaten for the top of the cookie as well as white sugar to sprinkle over the top

Place the milk into a large sauce pot and scald the milk remove from the heat and add the butter and stir until blended.

Place pot back on the stove on low heat and add sugar, walnuts, cinnamon and vanilla.

Stir well and then remove from stove and let the mixture cool off totally.

Once the filling has cooled add two beaten eggs and mix thoroughly.

Start to roll out the dough into 10 inch strips about 2 to 3 inches wide. Next, add a row of the filling down the middle. Flap both sides over to the middle overlapping each other. Seal with egg wash and sprinkle the white sugar over the top.

Bake in a 375 degree oven for about 11 minutes or until golden brown.