

# Potica Nut Roll

Yield: 4 min  
Total Time: 70 min

Recipe from: <https://www.recipeschoose.com/recipes/italian-potica-bread-recipe>

## Ingredients:

- 3 1/2 cups flour
- 3/4 cup milk scalded
- 1 1/2 sticks oleo unsalted, can you tell this is an old recipe? Oleo is just margarine
- 3 egg yolks beaten
- 1/4 teaspoon salt
- 1/2 cup sugar + 2 Tbsp
- 1 package yeast
- 1/4 cup warm water
- 1 pound walnuts 4 cups if you don't have a scale, ground fine in food processor
- 3/4 cup sugar
- 3 egg whites beaten fluffy
- 1/2 cup milk
- 1/2 teaspoon vanilla extract

## Nutrition:

1. Calories: 1490 calories
2. Carbohydrate: 168 grams
3. Cholesterol: 165 milligrams
4. Fat: 80 grams
5. Fiber: 12 grams
6. Protein: 37 grams
7. SaturatedFat: 9 grams
8. Sodium: 260 milligrams
9. Sugar: 71 grams

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