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**Subject:** That Bread I Made

Here's the recipe for that bread I made the other day, just in case you guys want to try it...

\*\*\*\*\* Yugoslav Snail Bread (Potica) \*\*\*\*\*

\*\*\*\*\* Categories: Bread Breads Calories per serving: Number of  
 Servings: 0 Fat grams per serving: Approx. Cook Time: Cholesterol per serving: Marks: INGREDIENTS-----  
 ----- 1 pkg active dry yeast 1/4 cup warm water (105-115 deg.) 3/4 cup  
 lulkewarm milk (scalded, then cooled) 1/2 cup margarine or butter, softened 3 Eggs 1/4 cup sugar 1/2 tsp salt  
 5 or so cups all-purpose flour Walnut Filling 2 1/2 cup finely chopped walnuts 1 cup packed brown sugar 1/3  
 cup margarine or butter, softened 1 Egg 2 tsp ground cinnamon Glaze 1 cup powdered sugar 1 Tbsp water 1/2  
 tsp vanilla DIRECTIONS----- Heat milk to just below the boiling point  
 (tiny bubbles will form at the edges). Dissolve yeast in warm water in large bowl. Stir in cooled milk,  
 margarine, eggs, sugar, salt, and 3 cups of the flour. Stir in enough remaining flour to make the dough easy to  
 handle. Turn dough onto lightly floured surface; knead until smooth and elastic, about 5 minutes. Place in  
 greased bowl; turn greased side up. Cover; let rise in warm place until double, 1-2 hours (dough is ready if  
 indentation remains when touched). Punch down dough; divide into halves. Roll each half into rectangle, 15 X  
 12 inches, on lightly floured surface. Spread half the filling over each rectangle. Roll up tightly, beginning at  
 each 15 inch side. Pinch edge of dough into roll to seal well. Stretch roll to make even. With sealed edges  
 down, coil into snail shapes on lightly greased cookie sheets. Cover; let rise until double, about an hour. heat  
 oven to 350. Bake until golden brown, 35-45 minutes. Brush with margarine, spread with glaze.

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