

America Eats
Albert S t. George
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Povitica

A rich sweet bread used widely in Austria and the Balkan States on festive occasions is a popular delicacy served by natives of these countries in America.

At weddings and birth-day parties this delicacy is part of the menu in Butte and elsewhere.

Because of the difficulty in obtaining the recipe we give it herewith:

Povitica is a rich dough made of milk and eggs, flour and yeast, filled with a rich custard. Filling for povitica is made of ground walnuts, milk, eggs, sugar or honey and butter. Boil to the thickness of a custard, add cinamon, cloves and a dash of vanilla. Take the bread dough, roll and pull out thin; spread the filling evenly over the dough. Roll up like a jelly roll and bake slowly.

Source of Information:

Mrs. Frank Farman.