

## Slovenian Potica Cake

(An easy to make coffee cake with the taste of the traditional nut roll to be enjoyed Christmas morning)

$\frac{3}{4}$  cup butter

1  $\frac{1}{2}$  tsp. baking powder

1  $\frac{1}{2}$  cups sugar

1  $\frac{1}{2}$  tsp. baking soda

4 eggs

2 cups sour cream

3 cups flour

1  $\frac{1}{2}$  tsp. vanilla

### FILLING:

Mix together 1 cup finely ground walnuts,  $\frac{1}{2}$  cup brown sugar, 2 tablespoons flour, 1 tsp. cinnamon.

Cream butter and sugar. Add eggs one at a time and beat well. Sift dry ingredients 3 times and add slowly to creamed mixture. Alternate with sour cream. Add vanilla. Swirl in the nut mixture with a knife.

Grease well and flour a tube pan(s) or bundt pan. Bake at 350 degrees for 1 hour and 15 minutes. Cool 15 minutes before removing to rack to finish cooling. Sprinkle with powdered sugar. Enjoy!

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