

BAKED GOODS

SNAILS♦

(SCHNECKEN)

- 1/2 cup walnuts (chopped)
- 1/2 cup raisins
- 2/3 cup sugar
- 3/4 cup ricotta cheese
- 1/4 cup milk
- 1/4 cup vegetable oil
- 1 teaspoon vanilla extract
- 2 cups flour
- 3 teaspoons baking powder
- 2 1/2 tablespoons butter (room temperature)
- 1 cup powdered sugar
- 3-4 tablespoons milk

In a little bowl mix the walnuts with the raisins and 1/3 cup sugar and set aside. Place the ricotta cheese into a bowl and stir in 1/4 cup milk, 1/4 cup oil, 1 teaspoon vanilla extract and 1/3 cup sugar. Mix the flour with the baking powder and pour into the cheese mixture and stir. Turn out on a countertop and knead into a smooth dough. Add a little flour if too sticky. Dust the countertop with flour and roll the dough into a rectangle (14" by 17"). Spread the soft butter all over the dough and sprinkle the walnut mixture over it. Roll up the dough tightly starting at the 14" side. Cut into 1/2" slices, place them on a greased cookie sheet, slightly flattening out the slices. Bake in a preheated oven at 400° for 10 to 14 minutes until lightly brown. Make a paste with powdered sugar and 3-4 tablespoons milk and brush it over the snails.

Makes 20-22 rolls

