

Venetiana

Difficulty:

Preparation time: 10 minutes

Cooking time: 1 hour 50 minutes

Ingredients:

- * 1 kg flour
- * 1 kg butter
- * 1 kg sugar
- * 1 kg eggs
- * 1 kg chocolate chips
- * 1 kg baking powder
- * 1 kg salt
- * 1 kg milk
- * 1 kg vanilla
- * 1 kg icing sugar

Steps:

1. Preheat the oven to 165°C.
2. In a large bowl, mix together the flour, butter, sugar, eggs, baking powder, salt, milk, and vanilla.
3. Knead the dough until it is soft and smooth.
4. Roll the dough out into a rectangle, about 1 cm thick.
5. Spread the chocolate chips on top of the dough.
6. Roll the dough up into a cylinder, and cut into 2 cm thick slices.
7. Place the slices on a baking sheet, and bake for 30 minutes.
8. Reduce the oven temperature to 155°C, and bake for another 1 hour.
9. Reduce the oven temperature to 140°C, and bake for another 30 minutes.
10. Reduce the oven temperature to 135°C, and bake for another 30 minutes.
11. Remove the rolls from the oven, and let them cool completely.
12. Dust the rolls with icing sugar before serving.