

Povitica

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Makes one loaf

Dough

1/2 t. sugar
1/4 t. all-purpose flour
2 T. warm water
1 1/2 t. active dry yeast
1/2 c. 1% milk
3 T. sugar
3/4 t. salt
1 large egg
1 T. unsalted butter, melted
2 c. all-purpose flour

Filling

1 3/4 c. ground walnuts
1/4 c. 1% milk
1/4 c. unsalted butter
1 egg yolk, beaten
1/4 t. vanilla
1/2 c. sugar
1/4 t. unsweetened cocoa powder
1/4 t. cinnamon

Topping

2 T. strong cold coffee
1 1/2 t. sugar

Combine the first four ingredients of the dough in the bowl of a stand mixer with the kneading hook attached. Let this mixture sit for 5 minutes until bubbly. Add the remaining dough ingredients and knead until the dough no longer sticks to the sides of the bowl. This may require a little more flour to be added. Let the dough rise in an oiled bowl covered with a shower cap for about an hour or until doubled.

While rising, prepare the filling.

Combine all of the filling ingredients into a food processor and pulse until a fairly smooth mixture is formed. Set aside. Brew the coffee or pull a shot of espresso and let

cool. Once the dough has doubled, flour a small sheet or large pillowcase and roll the dough out very very thin. I was able to cover this dough over an entire large pillowcase. Once rolled out very thin, spread the filling out over the entire surface of the dough. Pull the long edge of the pillowcase up towards the other long edge, causing the dough to roll up into a snake.

Spray a loaf pan with canola oil, fold the snake in half and lay it in the loaf pan with the exposed ends hanging over the pan. Bring the hanging edges in on the loaf and slightly push the ends into the middle.

Mix the coffee and sugar together and brush over the entire loaf.

Set the oven to 350 degrees Fahrenheit and let the loaf rise for 15 minutes on the stove top.

Bake at 350 for 15 minutes; turn the oven down to 300 degrees and bake for an additional 45 minutes.

Remove the loaf pan from the oven and let it cool for 15 minutes before removing the bread from the pan. Slice and serve.