

Swirly Povitica Roll

There are several different ways that you can finish off your loaves before baking it. If you do not want to finish your loaf off with the cold coffee/sugar mixture that is provided, you can use either egg whites or melted butter.

Preparation time:

To make Dough: 40 minutes

Rising: 2 hours

Rolling and Assembly: 20 minutes per loaf, a generous total of 1 hour

Baking: 1 hour

Cooling: 30 minutes

To Make the Filling: 15 minutes, including the grinding of the nuts

Makes 4 loaves

Ingredients

To activate the Yeast:

- 2 Teaspoons (10 ml/9 gm) Sugar
- 1 Teaspoon (5 ml/3 gm) All-Purpose (Plain) Flour
- ½ Cup (120ml) Warm Water
- 2 Tablespoons (30ml/14 gm/½ oz/2 sachets) Dry Yeast

Dough:

- 2 Cups (480ml) Whole Milk
- ¾ Cup (180 ml/170gm/6 oz) Sugar
- 3 Teaspoons (15 ml/18 gm/2/3 oz) Table Salt
- 4 Large Eggs
- ½ Cup (120ml/115 gm/one stick/4 oz) Unsalted Butter, melted
- 8 cups (1.92 l/1.12 kg/39½ oz/2½ lb) All-Purpose Flour, measure first then sift, divided

Walnut Filling

- 7 Cups (1.68 l/1.12 kg/2.5 lbs) Ground English Walnuts
- 1 Cup (240ml) Whole Milk
- 1 Cup (240ml/225 gm/2 sticks/8 oz) Unsalted Butter
- 2 Whole Eggs, Beaten
- 1 Teaspoon (5ml) Pure Vanilla Extract
- 2 Cups (480ml/450 gm/16 oz) Sugar
- 1 Teaspoon (5 ml/4 gm) Unsweetened Cocoa Powder
- 1 Teaspoon (5 ml/3 gm) Cinnamon

Topping:

- ½ Cup (120 ml) Cold **STRONG** Coffee
- 2 Tablespoons (30 ml/28 gm/1 oz) Granulated Sugar
- Melted Butter

In a medium saucepan, heat the milk up to just below boiling (about 180°F/82°C), stirring constantly so that a film does not form on the top of the milk. You want it hot enough to scald you, but not boiling. Allow to cool slightly, until it is about 110°F/43°C.

Fit your electric mixer with the dough hook attachment (you can also knead this by hand, but this is a large amount of dough. In the bowl of an electric mixer (the Kitchenaid bowl will just fit this dough in it), mix the scalded milk, ¾ cup (180 gm/170 gm/6 oz) sugar, and the salt until combined.

Add the beaten eggs, yeast mixture, melted butter, and 2 cups (480 ml/280 gm/10 oz) of flour.

Blend thoroughly and slowly add remaining flour, mixing well until the dough starts to clean the bowl.

When it starts to get shaggy turn dough out onto floured surface and knead, gradually adding flour a little at a time, until smooth and does not stick. You may or may not have to use all of the flour-I used a little over 8 cups of flour.

Divide the dough into 4 equal pieces (they will each weight about 1.25 pounds/565 grams)

Place dough in 4 lightly oiled bowls, cover loosely with a layer of plastic wrap and then a kitchen towel and let rise an hour and a half in a warm place, until doubled in size. I let mine rise overnight so that it was easier to roll.

In a large bowl mix together the ground walnuts, sugar, cinnamon and cocoa. Heat the milk and butter to boiling. Pour the liquid over the nut/sugar mixture. Add the eggs and vanilla and mix thoroughly. Allow to stand at room temperature until ready to be spread on the dough. If the mixture thickens, add a small amount of warm milk.

Walnut Filling (other fillings below)

- 7 Cups (1.68 l/1.12 kg/2.5 lbs) Ground English Walnuts
- 1 Cup (240ml) Whole Milk
- 1 Cup (240ml/225 gm/2 sticks/8 oz) Unsalted Butter
- 2 Whole Eggs, Beaten
- 1 Teaspoon (5ml) Pure Vanilla Extract
- 2 Cups (480ml/450 gm/16 oz) Sugar
- 1 Teaspoon (5 ml/4 gm) Unsweetened Cocoa Powder
- 1 Teaspoon (5 ml/3 gm) Cinnamon
- To Roll and Assemble the Dough:
- Sprinkle countertop or dough cloth with a couple of tablespoons to a handful of flour (use flour sparingly)
- Place the dough on the sheet and roll the dough out with a rolling pin, starting in the middle and working your way out, until it measures roughly 10-12 inches (25½ cm by 30½ cm) in diameter, until the dough is thin and uniformly opaque.
- As you work, continually pick up the dough from the table, not only to help in stretching it out, but also to make sure that it isn't sticking.
- When you think it the dough is thin enough, try to get it a little thinner. It should be very thin if you can get it to measure about 14 inches by 22 inches that is good.
- Spoon 1 to 1.5 teaspoons (5ml to 7 ½ ml/4 gm to 7 gm) of melted butter on top.
- Spread nut filling all over the dough until the whole surface is covered..
- Then, rolling from the long end, roll up jelly roll fashion.
- Once the dough is rolled up into a rope, gently lift it up and place it into a greased loaf pan in the shape of a "U", with the ends meeting in the middle. You want to coil the dough around itself, as this will give the dough its characteristic look when sliced. OR you can it into four pieces and lay two on the base of the greased loaf pan and two on top.
- Repeat with remaining three loaves, coiling each rope of dough in its own loaf pan.
- Brush the top of each loaf with a mixture of ½ cup (120 ml) of cold **STRONG** coffee and 2 tablespoons (30ml/28 gm/1 oz) of sugar. If you prefer, you can also use a beaten egg in place of this which will give it a nice glossy coat.
- Cover pans lightly with plastic wrap and allow to rest for approximately 1 hour in a warm place.
- Preheat oven to moderate 350°F/180°C/
- Remove plastic wrap from dough and place into the preheated oven and bake for approximately 15 minutes.
- Turn down the oven temperature to slow 300°F/150°C and bake for an additional 45 minutes, or until done.

- Check the bread at 30 minutes to ensure that the bread is not getting too brown. You may cover the loaves with a sheet of aluminum foil if you need to.
- Remove bread from oven and brush with melted butter.
- Allow to cool completely in the pan. Remember, the bread is heavy and it needs to be able to hold its own weight, which is difficult when still warm and fresh out of the oven. Allowing it to cool in the pan helps the loaf to hold its shape. If some of your filling is sticky and has leaked I find running a knife around the edge of the bread while hot helps to loosen it.
- It is recommended that the best way to cut Povitica loaves into slices is by turning the loaf upside down and slicing with a serrated knife.