

# Povitica

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## Dough Ingredients

- ¾ cup milk, heated to 115°F
- 4 Tbsp. granulated sugar
- ¼ cup (½ stick) butter, melted
- 1 package active dry yeast
- 1 egg
- ½ Tbsp. Kosher salt
- 2½ cups all-purpose flour

## Filling Ingredients

- 1 cup walnut halves
- ¼ cup (½ stick) butter, melted
- ½ cup granulated sugar
- 2 Tbsp. milk
- 2 tsp. ground cinnamon
- 2 Tbsp. cocoa powder (optional)
- 2 egg whites



## Icing Ingredients

- 1 cup powdered sugar
- 1 Tbsp. milk

## Directions

1. Preheat your oven to 350°F. Spread the walnuts in a single layer on a cookie sheet and bake them for 5-10 minutes, until golden and fragrant. Set aside to cool.
2. In a small saucepan, heat milk to 115°F. In a stand mixer bowl or other large bowl, dissolve 1 Tbsp. sugar in the half of the warm milk. Sprinkle the yeast on top and let sit for 10 minutes, or until foamy. Add the remaining milk and sugar, as well as the butter, salt, and egg. Beat until combined.
3. Stir in the flour with a dough hook attachment (or wooden spoon if not using a stand mixer). Mix until a smooth dough ball forms.
4. Remove the dough from the bowl and grease the bowl. Return the dough to the bowl, flipping once to grease both sides. Cover the bowl and let the dough rise in a warm place until doubled in size, approximately 1 hour.
5. While the dough is rising, line a 9"x5" loaf pan with parchment paper and prepare the filling. Combine the toasted walnuts, butter, sugar, milk, cinnamon, and cocoa powder in a food processor and process until it turns into a paste.
6. In a medium bowl, beat the egg whites until stiff peaks form. Fold the nut mixture into the egg whites.
7. When the dough is ready, place a sheet over your table and sprinkle it lightly with flour. Turn the dough out onto the sheet and roll it into a 16"x36" rectangle. Continue to roll and stretch the dough until it starts to become translucent, being careful not to tear it while stretching it. You should be able to see your hand through it. Spread the filling evenly across the dough sheet with a pastry brush.
8. Starting from the long side, roll the dough into a rope, using the sheet to help. Working from the center of the rope outward, gently stretch it as long as possible without tearing. Place one end of the rope into the side of the loaf pan and coil the rest of the rope until it is all inside. Cover and let rise until doubled in size, approximately 1 hour.
9. Preheat your oven to 350°F. Beat one egg white in a small bowl until foamy and brush the egg wash over the top of the loaf. Bake the bread at 350° for 15 minutes, then reduce the temperature to 300°F. Bake for 45 minutes more, or until an instant-read thermometer registers 190°F. Allow the loaf to cool completely in the pan before removing.
10. When the bread is cool, stir together the powdered sugar and milk in a small bowl until it forms a smooth icing. Pipe or drizzle the icing on top of the loaf. Slice and serve. Keep at room temperature for one week, refrigerated for 3 weeks, or frozen for up to 3 months.