

Potica

Ingredients

Dough ~

- 450g (3 cups) all-purpose flour
- 2 teaspoons active dry yeast
- 180ml ($\frac{3}{4}$ cup) milk
- 56g (2 oz) butter
- 30g (2 tablespoons) sugar
- $\frac{1}{2}$ teaspoon salt
- 2 large egg yolks

Filling ~

- 300g (3 cups) walnuts
- 160g (1 cup) raisins
- 60g (3 tablespoons) honey
- 2 large egg whites, beaten
- 45ml (3 tablespoons) milk
- 56g (2 oz) butter, melted

Topping ~

- 15g (1 tablespoon) butter, melted

Preparation

1. In the mixing bowl, combine flour and yeast.
2. In a small saucepan, add milk, butter, sugar, and salt; warm up mixture on the stove to about 43°C (110°F).
3. Add the 2 egg yolks and pour milk mixture over flour.
4. Snap mixing bowl onto stand mixer and attach the dough hook., beat on low speed for 1 minute. Scrape down the sides of the bowl, then continue to beat for another 5 minutes (dough should have pulled away from the sides and cleaned the bowl.)
5. Remove dough and shape into a ball, place in a lightly oil mixing bowl, cover with plastic wrap and allow to rise for about 1½ hours or until double in size.
6. While dough is rising, prepare the filling by processing walnuts and raisins in food processor until fine.
7. Transfer to a large bowl and add honey, egg whites, milk, and melted butter; mix well.
8. Turn dough onto a lightly floured surface and roll into a 46 x 51 cm (18x20-inch) rectangle.
9. Spread filling evenly over the dough keeping to within an inch of the edges.
10. Start rolling dough from the short edge into a jelly roll.
11. Trim edges with a sharp serrated knife.
12. Place seam side down in a well greased 10-cup Bundt pan and carefully join the ends.
13. Cover with plastic wrap and let rise in a warm place for an hour.
14. Bake in a preheated 165°C (325°F) oven 50 minutes or until golden brown.
15. Remove and allow to cool in pan for 10 minutes.
16. Invert onto wire rack and brush with melted butter then allow to cool completely.