

Potica

Jacob · 28/09/2024



Prep Time

1 hr 55 mins

Difficult

Medium

Servings

3 hrs 25 mins

Description

Potica poTEETzah is a wonderful bread from Slovenia with a sweet nutty filling Due to the spelling and pronunciation its very hard to find the recipe

Ingredients

- - 5 cups all-purpose flour
- divided - $\frac{1}{4}$ cup white sugar - 1 $\frac{1}{2}$ teaspoons active dry yeast - $\frac{1}{4}$ cup milk
- lukewarm - 1 cup butter
- softened - 6 large egg yolks - 1 ? cups milk - 1 teaspoon salt - 2 teaspoons olive oil
- or as needed - 1 cup butter
- melted - 1 cup honey - 1 $\frac{1}{2}$ cups raisins - 1 $\frac{1}{2}$ cups chopped walnuts - 1 tablespoon ground cinnamon

Instructions

1. Make the dough: Combine 3 tablespoons flour and 1 teaspoon sugar in a small mixing bowl. Add yeast
2. then add 1/4 cup warm mix and mix well; let stand until creamy
3. about 10 minutes. Beat butter with remaining sugar in a large mixing bowl with an electric mixer until creamy. Add egg yolks
4. one at a time
5. beating well after each addition. Add yeast mixture
6. 1 1/3 cups milk
7. and salt; mix well. Add remaining flour
8. 1/2 cup at a time
9. mixing well after each addition. When dough has pulled together
10. turn it out onto a lightly floured surface and knead until smooth and elastic
11. about 8 minutes. Lightly oil a large bowl. Place dough into the greased bowl and turn to coat with oil. Cover with a damp cloth and let rise in a warm place until doubled in volume
12. about 1 hour. Lightly grease two rimmed baking sheets. Deflate the dough and turn it out onto a lightly floured surface. Divide into two equal pieces. Roll each piece into a rectangle about 1/4 to 1/2 inch thick. Spread filling ingredients over dough in the following order: melted butter
13. honey
14. raisins
15. and walnuts. Sprinkle cinnamon over top. Roll each piece up and over filling like a jelly roll
16. pinching the ends to seal. Transfer loaves
17. seam-side down
18. to the prepared baking sheets. Let rise until doubled in volume
19. 45 minutes to 1 hour. Preheat the oven to 350 degrees F (175 degrees C). Bake loaves in the preheated oven until golden brown on top
20. about 1 hour.