THE J.M. SMUCKER Co

Apricot Walnut Povitica

Prep Time	Cook Time	Serves	Difficulty
30 mins	1 hr	16	N/A

Ingredients

- **Dough:**
- 1 tsp (5 mL) sugar
- 1/4 cup (50 mL) warm water
- 1 tsp (5 mL) active dry yeast
- 1/2 cup (125 mL) warm milk
- 2 tbsp (30 mL) butter
- 1/4 cup (50 mL) sugar
- 1 tsp (5 mL) salt
- 1/4 cup (50 mL) warm water
- 1 egg
- 3 1/2-4 cups (875 mL - 1 L) **Robin Hood®** Best For Bread Flour Homestyle White
- **Filling:**
- 2 cups (500 mL) walnuts, finely ground
- 1/4 cup (50 mL) sugar
- 1/2 tsp (2 mL) cinnamon
- 2 cups (500 mL) **Smucker's®** Pure Apricot Jam
- 1 egg, beaten
- **Sugar in the Raw®** Natural Turbinado Sugar for garnish, optional

Directions

Step 2:

Dissolve sugar in water in large bowl of electric mixer. Sprinkle in yeast and let stand for 10 minutes or until frothy. Meanwhile, combine warm milk, sugar, salt, water, butter and egg. Add to frothed yeast mixture and mix to combine.

Step 3:

Add 2 cups (500 mL) flour and beat until smooth. Gradually add remaining flour until a rough dough forms.

Step 4:

Turn dough out onto lightly floured surface. Knead dough, adding more flour as necessary, until dough is smooth, elastic and no longer sticky (about 10 minutes).

Step 5:

Place in lightly greased bowl. Turn dough to grease top. Cover with plastic wrap and tea towel.

Step 6:

Let rise in warm place (75°-85°F/24°-29°C) until doubled (45-60 minutes).

Step 8:

Combine walnuts, sugar and cinnamon for filling. Set aside.

Step 9:

Grease a 9” x 5” loaf pan.

Step 10:

Punch down dough. Let rest 10 minutes. Lay a clean bed sheet or table cloth on rolling surface. Sprinkle with flour. Roll

dough with rolling pin into a 30” x 15” rectangle – you may need to very carefully hand stretch the dough to get it thin, being careful not to make any holes.

Step 11:

Spread dough with jam and sprinkle with walnut mixture. Roll up tightly from long end, using the sheet/tablecloth to lift and turn the dough. Seal edges. Place in a “U” shape in the loaf pan, coiling the dough back and forth. Tuck edges under. Cover with tea towel and let rise 30-45 minutes. Brush lightly with beaten egg and sprinkle with coarse sugar.

Step 12:

Preheat oven to 400°F (205°C). Place loaf pan on baking sheet to catch any drips. Bake 10 minutes, then reduce oven temperature to 350°F (175°C) and continue baking about 45-50 minutes or until bread reaches an internal temperature of 190°F (90°C). Cover with foil if becoming too brown. Remove from oven and cool in pan, 15 minutes, then remove to wire rack. Cool completely before slicing.

Images

