

Cozonac (Sweet bread)



Ingredients

Ingredients (for 1 piece)

- 1 kg white flour
- 50 g butter
- 500 ml milk
- 50 ml of sunflower oil
- 250 g sugar
- 4 eggs
- Yeast
- salt
- lemon zest

For the filling

- 3 spoons of cocoa powder
- 300 g walnut
- 100 g raisins
- 150 g sugar
- 4 egg white
- 150 ml milk

Instructions

1. Set aside 1/4 of a cup of milk and start to heat the rest in a saucepan over a medium heat, mixing in the sugar and the butter until it's melted. Now let the mixture cool until it's slightly warm.
2. Add the beaten eggs and lemon zest. Letting the milk cool before adding the eggs. It is advisable to grating the lemon zest directly into the saucepan for maximum freshness.
3. Warm up the milk you put to one side and add it to the sugar and yeast. Mix well and allow to stand for a few minutes, until the yeast starts fermenting.
4. Put the white flour into a bowl and sprinkle the salt on top. Then pour the yeast mixture over as well as the milk and eggs mixture and mix well into the flour. Work the dough for about 20 minutes (or more) until it's no longer sticking to your hands.
5. Place the dough into an oiled bowl and cover it with a clean towel. Leave it in a warm place to rise until it's doubled in size. This should take about an hour.
6. **Preparing the cozonac filling.** Start by heating the milk and sugar in a saucepan over a medium heat. Now add the ground walnuts and stir for about 10 minutes. You'll see the mixture really start to thicken by this point. Be sure to keep rubbing the bottom of the pan with your spoon to stop any milk from sticking down there and burning. Take the mixture off the heat and add the cocoa, raisins and lemon zest. Mix it all and set it aside to cool.
7. Roll the dough out onto a floured surface with a rolling pin, making a long oval shape. Spread the walnut mixture over the surface of the dough. Spread evenly and keep away from the edges of the dough. Now roll the dough into a tube along its long edge. Make two tubes and twist it together.
8. Place the filled dough into a baking tin into desired shape (square or circular) and leave for an hour to rise and expand within the tin.
9. Your twisted dough will now be looking a lot more like a loaf. Brush the top of it with a beaten egg and place inside a preheated oven (180°C) to bake for 40-45 minutes, until the cake is nicely browned on top.

It goes well with red wines or with coffee! Enjoy