

Geleneksel Kozanak

Learn to make traditional Romanian Kozanak (Easter bread) with sweet dough, walnut filling, and festive flavors. Perfect for holidays and celebrations.

1h 30min

HAZIRLIK

45 min

PIRME

2h 15min

TOPLAM

8

PORSIYON

Medium

ZORLUK

Geleneksel Kozanak

Malzemeler

- 1 oz yeast
- 1 cup granulated sugar
- 1 cup milk
- 4 cup flour
- 1 tsp salt
- 1 cup unsalted butter
- 1 tsp vanilla extract
- 1 lemon
- 1 orange
- 1 tsp rum essence
- 3 egg
- 1 egg yolk
- 1 cup cocoa powder
- 2 cup walnut
- 1 cup dry grape

Yapılış

- Prepare the yeast**

Combine 1 oz fresh yeast, 1 teaspoon salt, and 2 tablespoons warm milk from the 1 cup milk in a small bowl. Whisk together and let stand for 5-10 minutes until the mixture becomes foamy and doubles in size.
- Make the dough**

Sift 4 cups all-purpose flour into a large mixing bowl. Create a well in the center and pour in the foamy yeast mixture, 1 cup melted butter, remaining milk, 1 cup sugar, and 1 teaspoon vanilla extract.
- Add egg yolks and whole egg**

Add 3 egg yolks and 1 whole egg to the flour mixture. Mix with a wooden spoon until a shaggy dough forms, then turn onto a lightly floured surface.
- Knead the dough**

Knead the dough for 8-10 minutes until smooth and elastic. The dough should be slightly sticky but not wet - add flour 1 tablespoon at a time if too sticky.

- 5 Place dough in an oiled bowl, cover with a damp kitchen towel, and let rise in a warm place for 60-90 minutes until doubled in size.
- 6 **Make the filling**
Beat 1 egg white in a clean bowl until stiff peaks form. Gently fold in 1 cup ground walnuts and 2 cups chocolate chips or cocoa powder until evenly combined.
- 7 **Shape the kozanak**
Punch down the risen dough and turn onto a lightly floured surface. Roll into a 12x18-inch rectangle, about ¼-inch thick.
- 8 Spread the walnut-chocolate filling evenly over the dough, leaving a 1-inch border on all sides. Sprinkle 1 cup raisins evenly over the filling.
- 9 Starting from the long side, roll the dough tightly into a log. Pinch the seam closed and tuck the ends under.
- 10 **Final rise and bake**
Place the shaped dough seam-side down in a greased 9x5-inch loaf pan. Cover and let rise for 45 minutes until puffy. Meanwhile, preheat oven to 350°F (175°C).
- 11 Beat the remaining egg and brush over the top of the loaf. Bake for 45-50 minutes until golden brown and a toothpick inserted in the center comes out with just a few moist crumbs.
- 12 Cool in the pan for 10 minutes, then turn out onto a wire rack to cool completely before slicing, about 2 hours.

?puçlar?

Always proof your yeast with warm milk and sugar before adding to flour - this ensures your yeast is active and will give you proper rise.

Don't over-knead the dough as traditional Kozanak should have a tender texture. Knead just until smooth and slightly sticky, about 5-10 minutes by hand.

Roll the dough by hand rather than using a rolling pin to maintain the delicate structure and prevent toughness.

Make sure to leave 2-3 cm borders when spreading filling to prevent leaking during baking.

The dough should double in size during both rising periods - be patient as this can take longer in cooler weather.

Brush with egg yolk just before baking for that beautiful golden color that's characteristic of traditional Kozanak.

Test doneness with a toothpick in the center - it should come out clean or with just a few moist crumbs.

Allow the bread to cool completely in the pan before transferring to prevent breaking this delicate, enriched bread.