

Cozonac (romanian panettone)



Cozonac

Ingredients for 2 cozonaci:

1 kg flour

250 g margarine

2 cups soy milk

250 g raw sugar

15 g dry yeast (30g fresh yeast)

300g raisins

2 tsp. vanilla essence

zest of an orange / lemon (optional)

saffron / 1/4 tsp. turmeric (optional, for a nice color)

Mix the saffron/turmeric with the soymilk.

Mix together the flour, yeast, sugar and margarine. Add the vanilla essence, soy milk, orange/lemon zest and knead for approx. 10 minutes.

The dough should not stick to the hands, if so add a little bit more flour. Cover with a clean kitchen towel and let rise in a warm place until doubled in volume (about 2 hours) .

Add the raisins and knead for approx. 5 minutes.

Divide the dough into two equal pieces and put each piece

into cake form. You can also shape the dough into 2/3 ropes and braid.

Variation: with walnut filling:

300 g walnuts, ground

100 g raw sugar

200 g raisins soaked in amaretto / rum

3 tablespoons cocoa

a little bit warm soy milk

Mix all the ingredients for the filling adding the soy milk little by little until you get a paste.

Roll the dough with a rolling pin, add the walnut filling on top and spread evenly. Roll.

Let it rise again in a warm place for about an hour.



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Bake at medium heat (175 C), in a pre-heated oven, approx. 45-60 minutes. Do not open the oven door during this time!

Check with a straw if it is baked inside otherwise continue baking a few minutes longer.

Allow to cool in the baking form.