



Gigi's Hungarian Almond Roll

 Dairy Free

READY IN



45 min.

SERVINGS



24

CALORIES



67 kcal

BREAD

Ingredients

- 1 package active yeast dry
- 6 tablespoons butter
- 2 large egg yolks
- 1.5 cups flour all-purpose
- 1 tablespoon milk
- 0.3 cup sugar

Equipment

- food processor

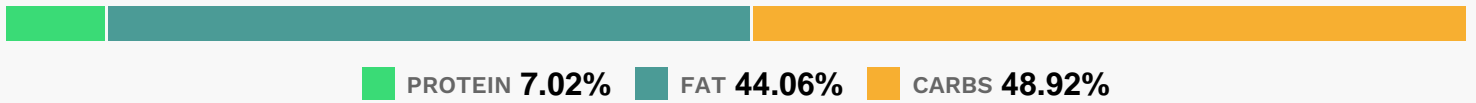
- bowl
- frying pan
- baking sheet
- oven
- plastic wrap
- kitchen towels
- rolling pin

Directions

- In a bowl, sprinkle yeast over 6 tablespoons warm (about 11
- water; let stand until soft, about 5 minutes.
- Add sugar, 1 egg yolk, 6 tablespoons butter (cut into small pieces), and 1 1/2 cups flour; stir until evenly moistened.
- To knead with a dough hook, beat at medium speed until dough pulls cleanly from bowl, about 5 minutes. To knead by hand, scrape dough onto a lightly floured board and knead until smooth, about 10 minutes, adding flour (as little as possible) if necessary to prevent sticking; return to bowl.
- Cover dough with plastic wrap and let rise in a warm place until it's puffy enough to hold an impression when pressed with a finger (dough won't double in volume), about 1 hour.
- With dough hook or your hands, punch air out of dough; lift dough from bowl and shape into a smooth ball. Set on the center of a floured pastry cloth or clean, smooth-textured dish towel. Pat dough flat; with a floured rolling pin, roll into a 14- to 15-inch square.
- Spread or evenly dot Almond Filling over dough to within 1 inch of edges. Lift cloth from one side to roll dough into a compact loaf. Gently lift loaf and lay seam down on a buttered 12- by 17-inch baking sheet. Pinch ends to seal, then fold under. Cover loosely with plastic wrap and let stand in a warm place until dough is slightly puffy, about 45 minutes.
- In a small bowl, mix remaining egg yolk with milk.
- Brush loaf with yolk mixture; discard any remaining.
- Bake loaf on the center rack in a 325 regular or convection oven until rich golden brown, about 45 minutes.
- Transfer to a rack and let cool at least 1 hour.

- Serve at room temperature.
- Cut crosswise into 1/4-inch-thick slices.
- Almond Filling: In a food processor, whirl 1 cup unblanched almonds to fine meal. In a 10- to 12-inch nonstick frying pan, combine almonds, 3/4 cup raisins, 3/4 cup sugar, 3/4 cup milk, and 1 teaspoon grated lemon peel. Stir over high heat until mixture is thick enough to hold a clean trail for a few seconds when you draw a spoon across pan bottom. Stir in 1/2 teaspoon vanilla.
- Let cool at least 30 minutes.

Nutrition Facts



Properties

Glycemic Index:6.05, Glycemic Load:5.77, Inflammation Score:-2, Nutrition Score:1.783913038671%

Nutrients (% of daily need)

Calories: 67.13kcal (3.36%), Fat: 3.3g (5.07%), Saturated Fat: 0.73g (4.59%), Carbohydrates: 8.24g (2.75%), Net Carbohydrates: 7.95g (2.89%), Sugar: 2.11g (2.34%), Cholesterol: 15.3mg (5.1%), Sodium: 34.04mg (1.48%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.18g (2.36%), Vitamin B1: 0.1mg (6.42%), Folate: 23.23µg (5.81%), Selenium: 3.48µg (4.97%), Vitamin B2: 0.06mg (3.5%), Vitamin A: 145.62IU (2.91%), Vitamin B3: 0.58mg (2.9%), Manganese: 0.06mg (2.75%), Iron: 0.41mg (2.27%), Phosphorus: 16.63mg (1.66%), Vitamin B5: 0.12mg (1.19%), Fiber: 0.29g (1.16%)