



Poppyseed Bundt Coffee Cake with Candied Oranges

This Old-World buttery light orange flavored coffee cake features twisted layers of sweet ground poppyseeds with a touch of candied orange flavor.

Ingredients

Candied Orange Bits

- 3 to 4 large oranges
- 2 cups water
- 1 cup granulated sugar (200g/7oz)
- 2 Tablespoons honey

For the Dough

- 4-3/4 cups all-purpose flour, divided (630g/12oz)
- 1 (1/4 oz.) package Platinum dry yeast
- 14 Tablespoons unsalted butter, cut into pieces (200g/7oz)
- 1/2 cup warm almond or regular milk (warm to 120 degrees F)
- 1/2 cup water

2 eggs
7 Tablespoons granulated sugar (85g/3-1/2oz)
1 teaspoon orange bakery emulsion or orange blossom extract

Bread Glaze: 1 egg mixed with 1 Tablespoon water

Poppyseed Filling:

3 Tablespoons unsalted butter
1/4 cup almond or regular milk or as needed
2 (12 oz.) cans prepared ground poppyseed filling

Garnish: Confectioners' sugar as desired; fresh orange segments; mint leaves as desired

Directions:

Prepare Candied Orange Bits:

Wash the oranges; remove outer orange peel with a sharp knife or peeler; don't add the pith as it is very bitter. Dice the orange peel; set aside.

Place water in medium saucepan; bring water to a boil; add sugar and honey. Stir to dissolve; add the orange peels; cook on a medium to low temperature for 45 minutes to 1 hour. Let it cool down; store candied orange peel and liquid in refrigerator in a sealed plastic box until preparing the bread. (Cooking Hint: Prepare the candied oranges the day or night before baking the bread.)

Before Baking Bread: Preheat oven to 375 degrees F; spray inside of large Bundt pan with Bakers Joy oil spray. Line large shallow baking pan with parchment paper.

Prepare Bread Dough: Set 1 cup flour aside in small bowl. Place remaining flour in stand mixer bowl, fitted with a dough hook attachment, stir in yeast; set aside.

Mixing Dough: Place pieces of butter in saucepan over medium heat; cook to melt butter; add milk; cook until warm about 120 degrees F. Pour into mixing bowl; mix to combine. Add water, eggs, sugar, and orange essence; beat on low speed for 30 seconds, scrape down the sides of the bowl with a rubber spatula; mix on medium speed until relatively incorporated. Add reserved flour, one Tablespoon at a time until dough

forms into a ball, leaving clean sides of the mixing bowl. The dough will be soft but not sticky. Don't add more flour than is needed.

First Raising Dough: Form dough into a ball; place into a greased bowl; turn dough to coat both sides; cover bowl with a dish towel or plastic wrap; place in warm place for about 30 minutes.

Prepare Poppyseed Filling: Melt butter in medium saucepan; add milk; stir in prepared poppyseed filling, mixing until smooth. If too thick, add 1 to 2 additional tablespoons of milk until it forms spreading consistency. Set aside.

Shape the Dough: The dough will be puffy but not fully raised. Lightly sprinkle work surface and rolling pin with flour. Cut dough into two equal pieces. Roll one half of dough into a (12x16) inch rectangle. Carefully and slowly spread half of poppyseed filling over dough, leaving about 1-inch edges without filling. Sprinkle half of drained candied orange bits over the poppyseed filling. Using floured hands, tightly roll up the dough to form a 16-inch long log. Place the log on its seam inside the shallow parchment lined pan. Repeat procedure with the remaining half of dough and filling. Place both logs in the refrigerator for 15 minutes to chill filling.

Place in Prepared Bundt Pan: Place one log straight down on surface; place remaining dough crossed over the center, forming an X pattern. Starting at the center, twist one half of the log over and under the first log; then twist the remaining dough in the same way, forming a braid. Place seam side down into a greased large Bundt pan. Brush only the top of dough lightly with egg glaze; keep glaze from Bundt pan sides. Cover; let rise about 45 minutes in warm place.

Baking Bread: When dough has doubled; place in preheated 375-degree F oven for 25 minutes. Check to see if browning. Continue baking about 20 minutes. Cover with aluminum foil if top browns too quickly. Remove bread when golden brown and tests done. Let bread rest in pan for 45 minutes to 1 hour. Carefully loosen sides of bread from pan; remove to cooling rack.

Before Serving: Sprinkle bread top with confectioners' sugar generously. Remove orange segments from oranges; toss in remaining sugar syrup.

Garnish bread with orange segments and mint leaves as desired. Cut into slices with a serrated bread knife to serve. Yield: one large Bundt Bread

Recipe Inspired by: Chef Shimi Aaron in Zoom Cooking Class

About the Recipe: If you love Eastern European breads and poppyseed pastry, this recipe is for you. You will be able to close your eyes and visualize those Old-World bakery cakes. It is overflowing with sweet poppyseed filling blended with candied orange bits. When you slice the cake, everyone will be so surprised to see all the twisting bountiful filling layers. Sprinkle the top with confectioners' sugar and garnish with sweet fresh orange segments.