



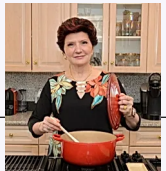
# Soft & Sweet Easter Bread

## INGREDIENTS

- 2  $\frac{3}{4}$  cups of flour
- $\frac{1}{2}$  cup sugar
- 1 teaspoon salt
- 1 packet dry yeast
- $\frac{2}{3}$  cup milk
- 2 eggs
- 3 tbsp butter
- 1 teaspoon lemon extract
- 1 teaspoon orange extract

### To decorate:

- 4 colored hard-boiled eggs (or raw eggs)
- 1 egg yolk to brush top
- Colored sprinkles



## NONNA'S TIPS

- When heating milk, make sure it's not too hot or it will kill the yeast.
- You can substitute extracts with anise, almond, or any other flavor you like.
- If you like, you can add some candied (small chopped) fruit to the dough.
- This recipe can be doubled to make 4 smaller breads.

## DIRECTIONS

1. Warm milk and butter over low flame until lukewarm.
2. Mix dry yeast in the milk and stir until melted.
3. Measure flour and sugar into a bowl.
4. Make a well and slowly pour the milk mixture into it, stirring gently.
5. Add the eggs, salt and extracts and mix together until a ball of dough is formed.
6. Place dough onto floured surface and knead well (8 to 10 minutes by hand) until smooth and elastic. Dough should be soft and a little sticky.
7. Above steps can be done in stand mixer.
8. Shape into a ball and place in a lightly oiled bowl.
9. Cover and place in warm area to rise.
10. Allow to rise until doubled in size (about 1 to 1  $\frac{1}{2}$  hours)
11. When dough is ready, put it on a floured surface and divide in two equal parts.
12. Cover and let it rest for 15 minutes.
13. After dough has rested, roll each piece into a 2-inch-thick and 30-inch-long log.
14. Intertwine the two logs loosely together and shape into a wreath.
15. Place the 4 decorated eggs gently into the Easter bread, making sure they are secured in the dough folds.
16. Place bread on a parchment paper covered cookie sheet.
17. Cover and allow to rise for 45 minutes.
18. During the last 15 minutes of second rising, preheat oven to 350F.
19. Right before baking, brush top of bread with the beaten egg yolk, making sure not to brush the eggs.
20. Evenly decorate with colored sprinkles while eggwash is still wet.
21. Bake at 350F for about 40 minutes or until golden brown.