

Easter Bread (modern version)

Dyed Eggs

White Vinegar	Fill mugs or small bowls with 2 tablespoons of white vinegar, 15 drops of food coloring, and top with boiling water. Submerge raw eggs in each until they reach desired colors. Allow to dry in egg carton.
Food coloring	
Boiling water	
Vegetable/Canola/Olive oil	Coat each egg with oil to reduce the coloring rubbing off on bread.

Bread

2 cups all-purpose flour	Combine flour and yeast in mixing bowl.
1 package yeast	
1 cup milk	Heat milk, sugar, butter and salt to 115°-120°F; add to bowl.
¼ cup sugar	
¼ cup butter	
1 teaspoon salt	
2 eggs	Add eggs and flavoring to bowl.
1 tablespoon anise extract*	
1½ to 2 cups additional flour	Add remaining flour, a bit at a time, until dough cleans the sides of the mixing bowl.

*Do NOT use anise oil, which is often sold for candy-making. This will give your bread an unpleasant bitterness. If preferred, use vanilla, lemon or orange flavoring.

Allow to rise in a warm place until doubled in bulk, about 1 hour. Punch down.

Either form into two loaves or divide into 6 pieces on a floured surface. Roll each piece into a rope.

Moisten the tips of 3 ropes with water and press together.

Braid, press the other end together with a bit of water, form a "crown of thorns," or wreath.

Ropes may also be twisted instead of braided.

Add a dyed, raw egg if desired.

Allow to rise until doubled, about 45 minutes, depending on the temperature of the room.

1 egg, beaten with a tsp of water and ½ tsp sugar	Gently brush loaves with egg wash, either with a pastry brush or a bunched-up paper towel. If no icing will be used later, sprinkles may be added now while egg wash is wet.
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Bake for 20-30 minutes on a greased baking sheet, or one lined with parchment or a silicone mat, rotating halfway through for even browning. Check for an internal temperature of about 190°F

Allow to reach room temperature on a cooling rack.

Stir together icing ingredients; sprinkle on any decorations while the icing is wet.





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