



## ITALIAN EASTER BREAD

*By Rosemarie Capuano - April 28, 2022*

Makes two large loaves – 5 colored eggs each (10 eggs total)

**OR**

Four individual loaves – 1 colored egg each (4 eggs total)

- 4 cups flour plus approximately 1 cup more to use while kneading
  - 1 ¼ cups milk
  - ¼ pound butter
  - 2 eggs
  - 1 cup sugar
  - 1 tbsp vanilla or almond extract
  - 2 ¼ tsp yeast (1/4 ounce or 1 envelope)
  - Dash salt
  - Dyed **uncooked** eggs (10 for large loaves or 4 for individual loaves)
  - 1 beaten egg for egg wash
1. Heat butter in milk until melted.
  2. Mix eggs, sugar & vanilla in stand mixer (or large bowl and hand mixer).
  3. Add milk/butter mixture a little at a time to bowl.
  4. Add yeast and continue mixing.
  5. Add 4 cups of flour a little at a time until combined, then continue mixing 5 minutes.
  6. Flour board and pour loose dough onto middle of board (can use floured counter top) gathering toward middle with a pastry scraper sprinkling flour as you go until dough holds together easily and can be worked by hand.
  7. Knead dough by hand (1-2-3 method) sprinkling a little flour at a time to get a smooth, shiny dough (up to 1 cup total). Flour hands well.
  8. Let rise in greased bowl 1 hour covered with plastic wrap and a dish towel until doubled.
  9. Flour board slightly and roll dough into a log. Cut into 4 pieces for two large loaves **OR** 8 pieces for four individual loaves.
  10. Gently roll each piece into a rope. Twist two ropes into a circle shape pinching ends together. Large loaf: count 5 spaces for 5 dyed eggs in the twists of each of the two rings. Individual loaf: you will have a smaller ring with a space just in the middle for 1 dyed egg.
  11. Let each circle rise on a baking sheet lined with parchment paper covered with plastic 30 minutes to 1 hour.
  12. Beat 1 egg with 1 tsp of water and brush loaves.
  13. Lightly shake colored sprinkles on top.
  14. Snuggle 5 colored eggs in spaces of each large ring or 1 colored egg in individual ring.
  15. Bake @ 350 degrees for 25 minutes until golden. Cool on rack.
  16. Drizzle glaze (if desired): mix 1 cup confectioner's sugar, ½ tsp vanilla, 1-2 tbsp milk.