



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.