



## INGREDIENTS

### YEAST

4 TSP + two ¼ TSP of active dry yeast

6 TBSP of warm homogenized milk

2 TSP of orange water flour

### INGREDIENTS

4 cups of AP flour

1 TBSP of kosher salt

6 large eggs

Rind of 1 orange

### OTHER

¼ cup of refined sugar

1 ½ cups of unsalted butter

8 cooked eggs to a soft boil

1 egg yolk with 1 TBSP of milk for egg wash

3 TBSP of pearl sugar

For best results, your ingredients need to be at room temperature.



## EASTER EGG SWEET BREAD

By Caterina Romano's kitchen

## DIRECTIONS

1. To prepare the yeast, heat the milk to no more than 110 DF and add to the yeast. Mix and set aside.
2. In the bowl of a stand mixer using a paddle attachment running at low-speed add the flour, salt & zest of orange. Add the eggs one at a time.
3. To the yeast add the orange water and stir. Add the yeast to the dough and allow the mixer to knead the dough for 10 minutes.
4. Using a hand mixer, gradually add the cubed butter to the sugar and continue mixing until both ingredients are incorporated.
5. Gradually add the sugar mixture to the dough and continue to add the rest until the dough is smooth and elastic.
6. Transfer the dough to a working surface covered with bench flour. Knead the dough into a ball. Transfer to a greased bowl. Cover with plastic wrap and set aside to rise in a warm place for 2 hours.
7. Deflate the dough by turning up and down. Cover with plastic wrap and refrigerate for 17 hours.
8. Allow the dough to sit at room temperature for 2 hours.
9. Cut the dough in half (you can make two 8X12" Easter egg breads).
10. Prepare 16 little ropes of about 4" long to form the crosses for the bread.
11. Work the dough to a rectangular shape and place it in a greased baking tray (8X12" in size). Place the eggs on the dough, two rows of four. Using the 4" ropes of dough, place two per egg forming it in a cross. Cover with plastic wrap and rest in a warm place for 2 hours.
12. Preheat the oven to 400 DF.
13. Coat the bread with the egg wash. Sprinkle the bread with pearl sugar.
14. Bake at 400 DF for 15 minutes. Then lower the oven temperature to 350 DF and bake for another 20 minutes.
15. Cut each egg into a portion. Coat the bread with jam of your choice and serve.

**ENJOY THE EASTER EGG SWEET BREAD**