

Megan's Paska (Easter Bread) Recipe

Yields 2 (~2 lbs) Loaves or 1 Large

Ingredients:

- 1 package yeast
- ½ cup luke warm water
- 1/2 cup and 1 tsp sugar
- 1.5 cups milk ~ scalded
- ½ cup butter (1 stick)
- 6 cups flour (sifted)
- 3 eggs (beaten) and 1 egg for wash
- ½ tsp salt
- 1 tsp vanilla
- Optional:
 - 1 cup white raisins (soaked for 30 minutes)



Directions:

1. Dissolve yeast in ¼ cup luke warm water. Add 1 tsp. sugar. Allow to proof (10-20 minutes).
2. Scald milk (do not boil). Stir in butter and ½ cup sugar until dissolved. Cool.
3. Beat eggs in large bowl. Slowly add salt, cooled milk, vanilla and yeast mixture. Gently mix in 2-3 cups of flour.
4. Stir in remaining flour and raisins.
5. Knead well with hands or dough hook, until mixture no longer sticks.
6. Cover and let rise in warm place for one hour, or until dough doubles in size.
7. Punch down and allow to rise again.
8. Grease pans* (can use cooking spray), and place dough into pan. Allow to rise 15-30 minutes.
9. Brush top of bread with egg wash (beaten egg with 2 tbsp. water).**
10. Bake in preheated oven at 350 °F for about 45 minutes.

*Small, stainless steel “dog” bowls work well. No rubber base.

**If you wish to decorate the loaf with a cross, reserve some dough in step 4 to roll out into thin ropes. Assemble ropes into either a two or three bar cross. *Thin* is important as a thick cross will actually “seize” the top from expanding and cause the loaf to split. If you are making one large loaf, two/three thin ropes braided and then run around the outer top edge looks very nice. When adding a cross or decoration, place on top of bread after allowing it to rise in pan, but prior to egg wash.