

The Best Italian Easter Bread



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Recipe by: Laura Vitale

Makes 2 Loaves

Prep Time: 20 minutes

Cook Time: 30 minutes

Ingredients

- __ 5 to 6 cups of All Purpose Flour
- __ 1 Cup of Granulated Sugar
- __ 1 Tbsp of Instant Yeast
- __ Zest of 1 Orange
- __ 1 Tbsp of Vanilla Extract
- __ 1 Tbsp of Salt
- __ 1/2 cup of Milk
- __ 1/2 cup of Water
- __ 1/2 cup (1 stick) of Unsalted Butter
- __ 3 Eggs
- __

Additional Ingredients:

- __ Egg Wash, one egg beaten with a splash of milk or water
- __ Sprinkles
- __ 6 Eggs
- __ Powdered Sugar

1) In a small saucepan add the milk, water and butter, bring to a simmer just long enough to melt the butter then set aside to cool so it's at room temperature.

2) In the bowl of a standing mixer fitted with a dough hook, add 5 cups of flour, sugar, yeast, and orange zest, give it a quick mix to combine, then add the warm milk and butter mixture, eggs and vanilla and start kneading the dough on low speed while sprinkling in the salt. If the dough seems too wet, gradually add in the remaining cup of flour (you might not need it all) and continue to knead until the dough comes together and feels tacky to the touch. Allow to knead for about 4 to 5 minutes or until the dough comes together (it will be tacky so don't panic), cover and allow it to rise until doubled in size somewhere warm.



3) Line 2 baking sheets with parchment paper and set aside. Flour your work surface well, deflate the dough and dump onto it, pull it together and knead for a second then divide the dough into 4 equal pieces.

4) Working with 2 pieces at a time, roll each piece into a 20ish inch rope, then carefully twist them together (watch video to see how I do this) pinching the ends to make a circle and place them on your prepared baking sheet, loosely cover with a lint free towel or plastic wrap and allow to rest and rise for about 45 minutes.

5) When they are almost rising, preheat your oven to 350, when ready, brush them with the egg wash and sprinkle with your sprinkles, then bake at 350 degrees for about 30 minutes or until deeply golden brown. Allow to cool completely before slicing and serving!