

OUR FAVORITE EASTER RECIPES

Easter Breads

Basic Sweet Dough

2 1/3-3 cups flour divided
1/3 cup sugar
1 package active dry yeast
3/4 teaspoon salt
1/3 cup each milk and water
1/4 cup butter, cut in chunks
1 egg at room temperature

In a large mixer bowl mix well 1 cup flour, sugar, yeast and salt; set aside. Heat milk water and butter until liquids are very warm (120-130); butter need not melt. Gradually beat into flour mixture. Beat at medium speed 2 minutes, scraping bowl occasionally. Add egg and 2 cups flour. (add special spices, fruits and nuts at this point). Beat at high speed, scraping bowl occasionally, 2 minutes or until dough is thick and smooth. Stir in enough remaining flour to make a soft dough. Turn out on lightly floured surface. Knead 5 to 8 minutes or until dough is smooth and elastic. Shape in smooth ball; place in greased bowl; turn to grease top.

Cover; let rise in warm, draft-free place 1 to 1 1/4 hours or until doubled. Punch down, knead lightly; cover; let rest 5 to 10 minutes. Shape as desired on baking sheet. Cover; let rise until doubled. Bake in preheated 350 oven about 15 minutes for small breads (12 per piece dough) or about 35 minutes per single loaf. Makes 12 servings.

Apricot Bread

3 cups sifted all-purpose flour
4 tablespoons baking flour
1 teaspoon salt
1/3 cup white sugar
1/4 cup butter
1 cup (8 oz.) very finely chopped dried apricots
2 eggs
1 cup milk
1 teaspoon grated lemon rind

Sift together flour, baking powder, salt and sugar. Cut in butter until mixture is fine. Stir in apricots. Beat together eggs, milk and lemon rind until just blended. Add to dry ingredients. Stir until well mixed. Pour into greased and floured loaf pan. Makes 1 large or 2 small. Bake in 350 oven for 1 hour or until tests done. Turn out on rack. Best when sliced and served on day after baking.

Slovak Fanky (Cheregi)

4 egg yolks
1 whole egg
4 tablespoons sugar
1 teaspoon vanilla
Pinch of salt
Flour

Beat egg yolks until creamy. Add whole egg and beat again adding sugar and salt. Add enough flour to make a sticky dough. (A tablespoon of rich cream may

be added). Roll out very thin; cut in diamond shape. Make a slit in the center of each.

Fry in hot oil until brown, turning immediately after being placed in oil. Do not over fry. Drain on paper toweling. Dust with powdered sugar. Note: Adding too much flour will take away the crispness.

Paska (Easter Bread)

1/2 cup butter
1 cup scalded milk
1 tablespoon salt
3/4 cup sugar
1 cake yeast (large)
4 eggs, well beaten
5 cups flour (approx.)
1/2 cup seedless raisins (color optional)

Add shortening to hot milk, then salt and sugar. Dissolve and cool to lukewarm. Add crumbled yeast; stir in eggs; add flour and raisins, and knead well (about 20 minutes) until smooth and elastic. Dough should be lighter than for bread. Let rise until double in bulk. Punch down and let rise again. After it has risen for the second time, put dough on board and let rest for 10 minutes. Form into round loaf to fit a 2 quart greased casserole or pan. Let rise for about 45 minutes, or until double in size. Top can be decorated with a cross made of strips of dough, braided and each end of braid pressed firmly into dough. Bake about 45 minutes at 350.

Babka (Easter Coffee Cake)

1 tablespoon dry yeast
1/4 cup warm water (105-115)
1 stick unsalted butter, melted
1/2 cup sugar
4 egg yolks
3 1/2 to 4 cups all-purpose flour
1/2 teaspoon salt
1 teaspoon vanilla extract
1 teaspoon rum
3/4 cup warm milk (105-115)
Fine dry bread crumbs
Confectioner's sugar

Dissolve yeast in warm water. Set aside for 5 minutes. Cream butter and sugar in mixing bowl. Add egg yolks, 1 1/2 cups flour, and mix thoroughly. Add yeast mixture, salt, vanilla, and rum. Add milk and enough remaining flour to form a soft dough. Knead on lightly floured surface until smooth- about 10 minutes. Place dough in greased bowl, turning to coat top. Cover, let rise in warm place until double, about 1 hour.

Punch down dough. Generously grease 10 inch bundt pan. Lightly coat pan with bread crumbs. Put dough into prepared pan. Cover, let rise in a warm place until double, about 45 minutes. Bake in a preheated 350 oven 45 minutes or until done. Cool in pan on wire rack 10 minutes. Then remove from pan. Cool on rack. Sprinkle with confectioners' sugar before serving.

Nut or Poppy Seed Roll

6 cups flour
1 cup shortening
1 teaspoon salt
1/2 cup sugar
1 large can evaporated milk
3 egg yolks
1 tablespoon vanilla
1 cake yeast
1/4 cup lukewarm water
Nut Filling:
1 pound walnuts, ground
1/4 cup milk
2 tablespoons butter, melted
1 cup sugar
Poppy Seed Filling:
1 pound poppy seed, ground
1 cup sugar
Juice of 1/4 lemon or 1 tablespoon lemon extract
3 tablespoons shortening
1 cup milk

Mix flour, shortening, salt and sugar as for pie crust. Combine milk, egg yolks and vanilla and add to first mixture. Add also the yeast which has been dissolved in warm water. Work together a few minutes until dough forms into a ball. Set aside for 2 1/2 hours to rise. Divide dough into four pieces and roll

out on slightly floured board. The dough should be about 1/4 inch thick. Spread with desired filling and roll. Bake immediately at 350 for 50 minutes.

Filling: Combine all ingredients for nut filling. For poppy seed filling, combine ingredients and cook for 5 minutes.

Roshky

6 cups flour 1/2 teaspoon salt
1 1/2 cups sugar
1 pound shortening
1/2 pound butter
1/2 pint sour cream
1 yeast cake
6 eggs beaten
Filling
1 pound nuts, ground
3 small apples, grated
1 cup sugar
3 egg whites, stiffly beaten
1 teaspoon vanilla

Sift flour, salt and sugar. Cut in shortening. Add sour cream and eggs. Soften yeast in a little cream and add to first mixture. Put in refrigerator over-night. Divide dough into 4 parts. Roll out 1/4 inch thick, cut in 2-inch squares. Place 1 teaspoon filling on each square, roll and shape into crescents. Bake 12 to 15 minutes at 400.