

Braided Easter Bread



Soft, juicy, aromatic – how delicious our Braided Easter Bread is! Each year I am glad to prepare it for my family. It spreads wonderful smell around our kitchen, creating special and beautiful Easter atmosphere in our home.

INGREDIENTS :

FOR DOUGH :

$\frac{1}{2}$ cube of fresh yeast

1 package of baking powder

45 g of solid yoghurt

45 ml of oil

$\frac{1}{4}$ tea spoon of salt

$\frac{1}{2}$ tea spoon of sugar

165 ml of warm milk

lemon peel

FOR FILLING :

2 packages of vanilla sugar

100 g of nuts

100 g of carob

1 tea spoon of cinnamon

2 big apples or 3 small ones

1 spoon of rum

15 spoons of milk

100 g of sugar

COATING :

4 spoons of water

egg white

sturdy sugar

PREPARATION :

1 . dissolve the yeast in warm milk with sugar ...

2 . put flour, baking powder, salt, lemon peel, solid yoghurt and dissolved yeast into a bowl...

3 . stir the ingredients shortly and add oil...

4 . make smooth, soft dough and then form a ball with your hands ...

5 . put some flour on the bottom of the bowl, put dough on it and flour it ...

6. cover the dough and let it double its size ...

7. in the meantime prepare the filling

8. peel the apples, and grate them ...

9 . put all the ingredients except apples into a bowl and stir them well ...

- 10 . mixture must be homogenous and creamy ...
- 11 . add apples to the mixture and stir well ...
- 12 . then knead the risen dough long and narrow ...
- 13 . fill the dough, leaving some 2 cm of the dough empty on the top to avoid leaking when rolling ...
- 14 . roll the dough, then cut it into two pieces, from the half, to avoid breaking up ...
- 15 . wind the two pieces of dough one over another gently ...
- 16 . repeat the same with the second part of the dough ...
- 17 . form a circle to make a wreath, then plait the ends ...
18. put baking paper into the baking tray and lay the braided bread into it gently ...
- 19 . if you want to, you can butter a glass jar and put it in the middle of the braided bread to avoid narrowing of the inner circle during baking ...
20. mix egg white and water until white bubbles appear ...
21. glaze the braid bread with a brush and sprinkle sturdy sugar on it ...
- 22 . bake the braided bread in the formerly heated oven at 190o C for about 30 – 40 minutes ...
- 23 . take out of the oven and let the Braided Easter Bread cool ...



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