

UKRAINIAN EASTER BREAD

PASKA

This recipe makes roughly **3 loaves** (and its really, really yummy!!).

INGREDIENTS

1/2 cup lukewarm water
1 pkg. yeast
1/4 cup sugar
3 cups lukewarm water
1/4 cup melted butter

1 tsp. sugar
8 or 9 cups flour
1 tbsp salt
6 beaten eggs

Dissolve the sugar in 1/2 cup lukewarm water and sprinkle yeast over it. Let stand for 10 minutes.

Combine the softened yeast with beaten eggs, sugar, butter, salt and water. Mix in the flour and knead until smooth and elastic. The dough should be just a little stiffer than for bread. Cover, let rise in warm place until double in bulk. Punch down and let rise again. Made a round, 1-inch thick base of dough and cover the bottom of a round, greased pan.

Take 2 equal pieces of dough. Roll each, with your fingers, to a 36" length; place side by side. Starting from the center, entwine each length about the other. It is important to keep straightening the dough as you go, so you don't get a deformed twist. Do the other half in a similar manner.

Place the entwined length on the base in a circle along the edge (see orange arrow below). Roll 4 equal-sized pieces of dough each to 12-14" length. Take 2 pieces, and entwine them as above. Then take the other two, and entwine them. Lay one entwined length on the base (purple arrow), and lay the other entwined length (blue arrow) at a 90° angle, so the layout is as below. Let rise to double in bulk.

Beat an egg well in a small bowl. Brush the bread surface with this egg, and then bake in a hot oven (**400° F**) for 10-15 minutes. Lower heat to **350° F** and bake for 40 minutes more or until done. The bread is done when you tap the bread with your fingertips, and hear a dull, "thump" sound

