

PASKA BREAD

Recipe courtesy of the Belensky Family.

Ingredients:

1 cup milk
5 tbsp butter
¼ cup sugar
½ tsp salt
3 large eggs (at room temperature)
2 ¼ tsp. instant yeast
3 ⅓ cups bread flour
⅓ cup raisins

Instructions:

Scald milk. Add butter, sugar and salt. Let cool.

Beat two eggs and add to the liquid mixture when lukewarm.

Scoop the yeast, bread flour and raisins into a mixing bowl.

Pour the liquids into the dry ingredients and mix them until the liquid is absorbed into the flour.

Knead the dough on a floured surface into a ball until it no longer sticks to your fingers. Flour your hands as needed to help shape the dough.

Place the kneaded dough into a greased bowl and cover.

Let the dough double in size.

Place the dough on a floured surface and gently press down to flatten it into the shape of a circle.

Fold the dough by thirds into a loaf shape and tuck in the ends.

Place the dough into a greased 9" X 5" loaf pan, cover and let rise until doubled.

Brush a beaten egg over the bread.

Place the loaf into a pre-heated to 350° F oven and bake for 45-50 minutes or until the crust is golden brown.

Remove loaf from pan and place on cooling rack to cool.

Helpful Tips:

- 1. Temperature.** Yeast is very sensitive to temperature. Contact with scalding hot liquids will kill the yeast. Conversely, a cold kitchen will slow the raise of the paska dough.
- 2. Flour.** A frequent mistake of novice bakers is to scoop flour like sugar, which adds excessive flour to a recipe and results in very dense bread. Please fluff the flour before scooping or sift the needed amount of flour. If bread flour is not available, all-purpose flour can be substituted.
- 3. Using Active Dry Yeast.** Although, this recipe calls for using instant yeast, active dry yeast (i.e. Red Star, Fleischmann's), which is more commonly found in most grocery stores, can be used. In contrast to instant yeast, active dry yeast must be rehydrated. Use one 1/4oz. (7g) packet of active dry yeast and follow the manufacturer's directions for rehydrating.
- 4. Bread machines.** If you have a bread machine with a dough setting, you can let it do the hard work of kneading. Add the wet and dry ingredients in the order suggested by the manufacturer and then resume the recipe at the second kneading step in the recipe.