

Paska Bread

Jacob · 28/09/2024



Prep Time

5 hrs 20 mins

Difficult

Medium

Servings

6 hrs 40 mins

Description

Paska is a traditional Polish Easter bread thats wonderfully light with a slightly sweet flavor

Ingredients

- - 2 (.25 ounce) packages active dry yeast - ½ cup warm water (110 degrees F/45 degrees C) - ½ cup white sugar - 3 cups warm milk - 4 cups all-purpose flour - 6 large eggs
- beaten - ½ cup white sugar - 1 cup butter
- softened - ¼ teaspoon salt - ¼ teaspoon lemon zest - 12 cups all-purpose flour - 1 large egg - 1 tablespoon water - 2 tablespoons butter
- melted

Instructions

1. Proof yeast in 1/2 cup warm water in a large bowl until slightly frothy
2. about 5 to 10 minutes. Meanwhile
3. dissolve 1/2 cup sugar in warm milk; allow to cool to lukewarm. Once cooled
4. add milk mixture to yeast mixture along with 4 cups of flour. Mix well with a wooden spoon. Cover and put in a dark
5. warm place until the mixture is bubbly and doubled in size
6. about 2 hours. Stir in beaten eggs
7. 1/2 cup sugar
8. 1 cup butter
9. salt
10. and lemon zest until well blended. Gradually add remaining flour
11. one cup at a time
12. to form a very soft dough. Knead dough on a floured board until soft and elastic
13. about 10 minutes. Place dough in a greased bowl
14. turning to coat all sides. Cover bowl with plastic wrap and allow to rise in a warm place until doubled
15. about 2 hours. Punch dough down
16. and allow to rise again for 30 minutes. Divide dough into three parts and shape into slightly rounded loaves
17. and place on greased baking sheets. Let rise until doubled
18. about 45 minutes to 1 hour. Beat 1 egg with 1 tablespoon water; brush onto loaves. Preheat the oven to 350 degrees F (175 degrees C). Bake in preheated oven until loaves are deep golden brown
19. 45 to 50 minutes. Once they are done
20. brush the tops with melted butter for a soft crust. Cook's Note You can use orange peel in place of the lemon zest if you prefer. This recipe can be shaped into three large loaves or six small ones. If you make small loaves
21. check them after about 30 minutes.