



## Italian Easter Bread AniseFlavored

Jacob · 28/09/2024



### Prep Time

1 hr 25 mins

### Difficult

Medium

### Servings

2 hrs

### Description

Growing up this Italian Easter bread with anise was the best treat of Easter morning and still is One bite of this light fluffy sweet bread and youre twelve years old again Bakeryquality bread in two hours Try this South Philly Italian tradition and keep the heritage alive Buona Pasqua a tutti

### Ingredients

- - 3 cups all-purpose flour
- divided - ¼ cup white sugar - 1 teaspoon salt - 1 (.25 ounce) package rapid rise yeast - ¾ cup milk - 1 teaspoon anise extract - 2 tablespoons butter at room temperature - 2 large eggs - 1 egg
- beaten - ½ tablespoon colored candy decorating dragees
- or as desired

### Instructions

1. Mix 1 cup of flour with sugar
2. salt
3. and yeast in a bowl; stir well. Place milk and anise extract into a small saucepan over low heat; warm to about 110 degrees F (43 degrees C). Make a well in the center of flour mixture with your hand
4. and pour in milk mixture; swirl with your hand in a circular motion to combine flour mixture with milk mixture. Mix in butter and eggs
5. one at a time
6. then mix in remaining flour until dough begins to pull together. Turn the dough out onto a floured work surface
7. and knead until soft but elastic
8. about 8 minutes. Cover with a damp cloth
9. and let dough rest for 10 minutes; cut dough into halves. On floured work surface
10. roll each half into a ball
11. then shape the balls into 2 long pieces
12. about 1 ½ inches thick and 18 to 20 inches long. Pinch the 2 top ends together
13. and loosely twist the pieces to form a twisted loaf; pinch the bottom ends together
14. and tuck the two ends underneath the loaf. (Alternately
15. form the twist into a ring
16. and pinch the ends together.) Grease a baking sheet; lay the loaf onto the prepared sheet and cover with a damp towel. Let dough rise until doubled
17. about 1 hour. Brush loaf with beaten egg
18. and sprinkle with colored decorating dragees. Preheat the oven to 350 degrees F (175 degrees C). Bake the decorated loaf in the preheated oven until golden
19. 20 to 25 minutes. Watch closely towards the end of the baking time that the bread does not begin to burn. Transfer to wire rack immediately after baking to cool.