



Sweet Braided Easter Bread

Jacob · 28/09/2024



Prep Time

2 hrs 35 mins

Difficult

Medium

Servings

3 hrs 35 mins

Description

This sweet braided Easter bread is made with eggs orange zest and anise egg wash for an eggstra special flavor Its a slightly sweet bread good by itself or toasted especially with coffee or tea You can even use it for French toast or bread pudding I make this every year for my family at Easter a special treat they look forward to once a year The colored eggs are great fun too and add to your holiday decor

Ingredients

- - 1 ¼ cups whole milk (heated to 95 degrees F (35 degrees C)) - ? cup vegetable oil - ½ teaspoon salt - 1 teaspoon orange extract - 3 large eggs
- at room temperature
- divided - ? cup white sugar - 3 tablespoons grated orange zest - 4 cups all-purpose flour
- or more as needed - 4 teaspoons active dry yeast - 4 whole eggs - 2 tablespoons water - 2 tablespoons anise extract - assorted light food dye - 1 teaspoon anisette liqueur (Optional)

Instructions

1. Combine milk
2. oil
3. salt
4. orange extract
5. 2 room temperature eggs
6. sugar
7. orange zest
8. 4 cups flour
9. and yeast in a bread machine
10. in that order. Set to Dough cycle and start the machine; be sure to peek inside while dough is mixing and add additional flour as needed to create a soft
11. but not wet
12. dough. Transfer dough to an oiled bowl and let rise until doubled in size
13. about 1 hour. Meanwhile
14. bring a medium pot of water to a boil over medium-high heat. Reduce heat to a rapid simmer
15. add 4 whole eggs
16. and simmer for 6 minutes. Remove from heat and transfer eggs to a bowl of ice water to cool quickly. Punch risen dough down and turn onto a floured surface. Divide into 3 equal pieces. Roll each piece to form a 12-inch-long rope
17. about 1 1/2 inches thick. Braid pieces together
18. pinching the ends. Loop into a circle
19. pinch the ends to close
20. and place on a parchment paper-lined baking sheet. Remove eggs from the bowl of ice water
21. dry
22. and arrange evenly atop the braid. Push in gently
23. about 1/3 of the way down. Cover and let rise again
24. about 1 hour. Preheat the oven to 350 degrees F (175 degrees C). Whisk together remaining room temperature egg
25. 2 tablespoons water
26. and anise extract in a small bowl until well combined. Brush braid with egg wash
27. avoiding boiled eggs; otherwise
28. while baking
29. they will have cooked wash on them and won't dye nicely. Bake in the preheated oven
30. switching between another parchment-lined baking sheet every 10 minutes throughout baking time to prevent the bottom from getting too dark
31. until browned
32. about 30 minutes. Remove from the oven and let cool thoroughly
33. 20 to 30 minutes. Paint eggs on bread with liquid food dye. Be careful not to drip dye onto bread. Let dry for about 10 minutes. Brush bread with anisette liqueur and let dry before serving
34. about 5 minutes more. Cook's Note Add ingredients as recommended by your individual bread machine instructions. This can also be made into 2 smaller loaves. You can use melted butter instead of vegetable oil. You can use Sambuca or Ouzo for the anisette liqueur. Remember
35. the eggs are edible