



Preparation: 2.5 Hours

Cook time: 40 minutes

TSOUREKI (GREEK EASTER BREAD)

Ingredients

- 1 cup milk, lukewarm
- 1 tbsp white sugar
- 1 packet active dry yeast (1/4 oz)
- 4 ½ cups bread flour
- ½ tsp salt
- ¾ cup white sugar
- ½ tsp almond extract
- ½ tsp vanilla
- 2 tbsp butter, melted
- 2 eggs
- Oil for the bowl

Egg-wash ingredients:

- 1 egg
- 1 tbsp milk

1. Pour the warmed milk into the bowl of a stand mixer with dough hook.
2. Sprinkle 1 tablespoon of sugar and the yeast over the milk and let it set for a few minutes.
3. Add the butter, sugar, salt, vanilla, almond extract and eggs to the bowl. Slowly add the flour on low speed – you may use less than the recipe requires.
4. Mix dough for about 10 minutes until it is smooth and pulls away from the bowl. It should still be slightly sticky.
5. Oil the sides of a bowl and the dough. Ensure the dough is thoroughly oiled.
6. Cover the bowl with plastic wrap and let the dough rise for 2 hours somewhere warm.
7. Once doubled in size, punch the dough down and divide into three parts.
8. Roll each part of the dough into a long strand, about the length of the baking sheet you are using to bake.
9. Lay all three pieces on a parchment lined baking sheet, pinching the top ends together. Braid the pieces together and pinch the bottom. Fold both ends under themselves to ensure a tighter seal.
10. Cover the loaf with plastic wrap and allow it to rise another hour. Preheat the oven to 350°F while you wait.
11. Mix the egg-wash ingredients together and brush onto the loaf once it is ready.
12. Bake the bread for 35-40 minutes until golden brown and a hard crust is formed. Transfer to a cooling rack.

