



PASKA (Traditional Ukranian Easter Bread)

Makes 3 loaves

1 tsp sugar
1 cup lukewarm water
1 package of yeast
3 cups of whole milk
5 cups+ bread flour

+

6 eggs
1/3 cup sugar
1/2 cup butter, melted
1 TBSP salt

+

3 cups golden raisins, optional (soaked in warm water to soften)

Scald the milk, then allow to cool till very warm. Combine milk, yeast and sugar in a large mixing bowl.

Add flour, one cup at a time -- either mixing it with the bread attachment of a Kitchenaid, or kneading it with your hands -- until the dough is smooth. The dough will be a bit sticky.

Cover dough with a dish cloth, set in a warm place, and let rise for about 1 hour.

Beat together the

6 eggs
1/3 cup sugar
1/2 cup melted butter
1 TBSP salt

Add the mixture to the dough and knead until it becomes smooth, adding more flour as needed. If you are adding raisins, drain them and mix them into the dough.

Cover dough with a dish cloth, set in a warm place, and let rise for approximately 3-4 hours, or until it doubles in size.

After it doubles, punch dough down in the middle, cover and let rise again for another hour.

Divide dough into 3 parts. Place loaves into greased round pans, brush each with an egg wash, cover and set them a warm place for approximately 1-2 hours, or until they double in size.

Preheat oven to 400F

Bake loaves at 400F for 15 minutes, then lower the oven temperature to 350F and bake for an additional 30-40 minutes.