

Paska

Easter bread

Ingredients

- 3 packages yeast
- 1 cup warm water
- 3 tsp sugar
- 2 1/2 cups milk
- 1 cup butter
- 2 teaspoons vanilla extract
- 1 teaspoon salt
- 10 cups flour, divided
- 7 egg yolks, beaten
- 1 egg white
- 2 cups sugar

Instructions

1. Add 3 packages of yeast to warm water and 3 tsp sugar
2. Scald milk, and add butter to milk. Let sit until butter melts.
3. Add yeast mixture to milk and butter mixture.
4. Add vanilla, salt, 4 cups flour, 7 egg yolks, and 2 cups of sugar. Whip and let rise.
5. Add 6 cups flour (more may be needed) and egg white. Knead and let rise.
6. Grease coffee cans with wax (parchment) paper on bottom.
7. Fill can 1/3 full of dough and let rise.
8. Bake at 325°F for 45 minutes to 1 hour.
9. Let sit for 5 minutes, then hit lightly on sides of can to remove.
10. Frost and decorate.

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