

Grandma Grandinetti's Easter Bread

Submitted by Diana Grandinetti Hickson

Courtesy of Grandma Grandinetti



Makes 1 loaf.

Ingredienti

1 pkg. Yeast
2/3 cup boiled milk
1/4 cup butter
1/2 tsp. cardamom
1 egg beaten
Egg for wash

2 Tbsp. water
1/4 cup sugar
1 tsp. salt
3 cups flour
6 hard cooked eggs

Come Fare

Soften yeast in warm water.

Combine milk (boiled and cooled), sugar, butter, salt and cardamom.

Add 1/2 of the flour and beaten egg, beat until smooth.

Add softened yeast and remaining flour, mix to a stiff dough and knead.

Place in a warm bowl, cover and let rise until double in bulk.

Punch down, let rest 10 minutes.

Divide dough into two ropes and braid the ropes and make a circle.

Nest the 6 hard boiled and colored eggs into the rope.

Let rise, brush with beaten egg. Bake 375 ° for 30 – 35 minutes.

Buon Appetito!

Please send recipes, comments and suggestions to

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