



## Greek Easter Bread

from Yvon Prehn

This is a very rich, very sweet bread—a treasured recipe from a very dear Greek friend.

- 1 ½ cups lukewarm milk
- 2 packages active dry yeast
- ½ teaspoon salt
- 1 ½ cups sugar
- 5 eggs, lightly beaten
- 1 teaspoon vanilla
- 1 cup melted butter or margarine
- 8 or more cups flour
- 1 egg, lightly beaten
- 1 tablespoon sesame seeds

Heat milk, but do not allow to boil. Cool to lukewarm. Sprinkle yeast over the top and allow to sit for 5 minutes. Add salt and sugar, stirring until dissolved. Add beaten eggs, vanilla, and butter or margarine; mix well. Add enough flour to form a stiff dough. Turn out of the bowl onto a floured board.

The dough will be sticky when you begin to knead it, but continue to add flour as you knead, until the dough is smooth. Knead for about 10 minutes. Place in a large greased bowl and allow to rise in a warm place until double in bulk, about 1 hour. Punch down. Divide into three parts. Roll each part into a rope about 15 inches long. Braid together, and tuck under each end. Cover and allow to rise until double in bulk. Brush with beaten egg and sprinkle on sesame seeds. Bake in preheated 350 oven for 35-50 minutes or until lightly browned. Makes 1 large loaf.

**Variation:** to make INCREDIBLE Jalapeno cheese bread, knead in 1/4 cup (or more if you are brave) canned, chopped jalapenos and 1 cup (or more if you want) of cheddar cheese after you've kneaded in all the flour. Omit sesame seeds.



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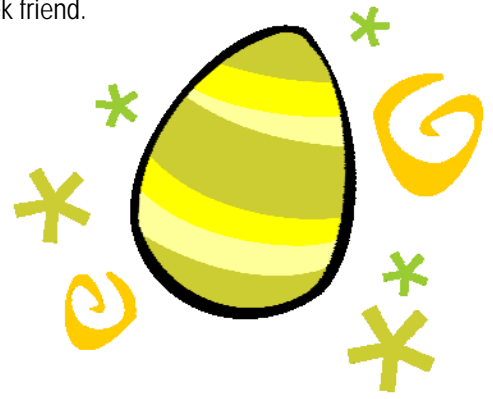


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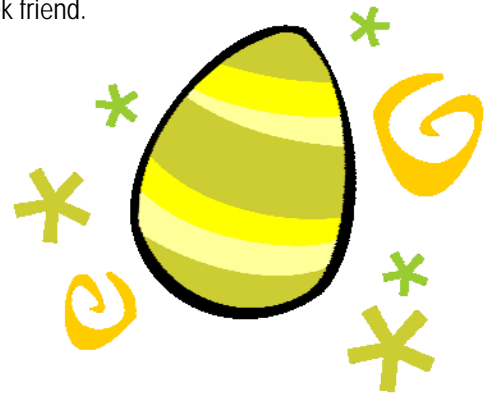


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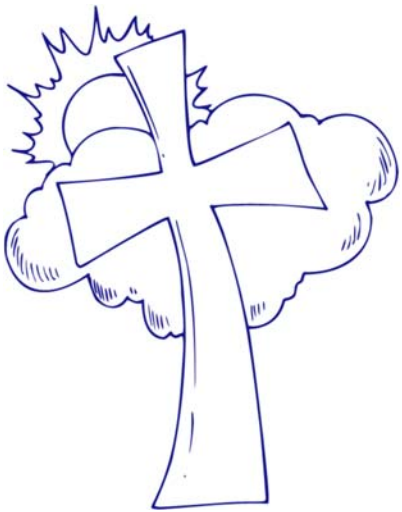
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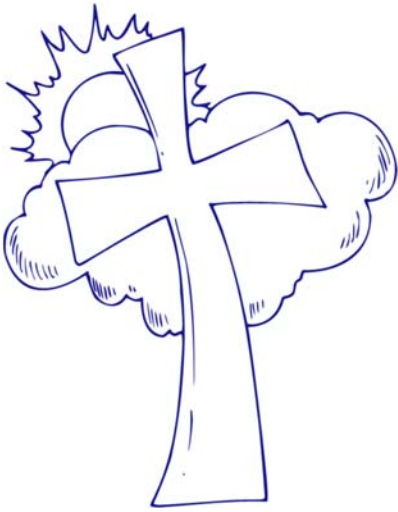
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