



Greek Easter Bread

 Vegetarian

READY IN



325 min.

SERVINGS



8

CALORIES



624 kcal

BREAD

Ingredients

- ☐ 2.3 teaspoons active yeast dry
- ☐ 0.3 teaspoon almond extract
- ☐ 2 large eggs lightly beaten for egg wash
- ☐ 2 teaspoons ground fennel seed
- ☐ 5.5 cups flour for dusting all-purpose plus more
- ☐ 3 hard-cooked eggs red
- ☐ 1.3 cup milk
- ☐ 1 teaspoon salt fine

- ☐ 0.5 cup sugar
- ☐ 5 tablespoons butter unsalted plus more for greasing bowl
- ☐ 8 servings vegetable oil for rubbing

Equipment

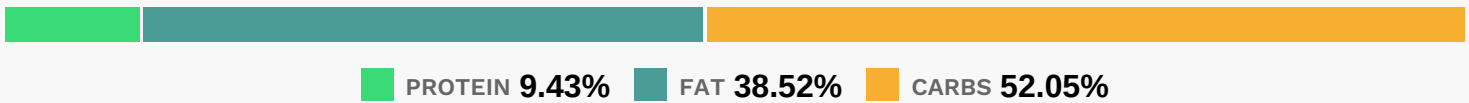
- ☐ bowl
- ☐ baking sheet
- ☐ paper towels
- ☐ sauce pan
- ☐ baking paper
- ☐ oven
- ☐ whisk
- ☐ stand mixer

Directions

- ☐ Pour 1/3 cup water that is hot to the touch (about 110 degrees F) into the bowl of a stand mixer. Gently whisk in the yeast, 1 tablespoon of the flour and 1 tablespoon of the sugar. Cover with a towel and set aside until bubbly, 5 to 10 minutes (depending on the temperature of the room).
- ☐ Meanwhile, heat the milk in small saucepan over medium heat until bubbles start to form around the edges, about 6 minutes.
- ☐ Remove from the heat and stir in the butter, remaining sugar and salt. Set aside to cool, about 5 minutes.
- ☐ Using the paddle attachment, stir the milk mixture into the yeast mixture. Stir in the 2 beaten eggs. Gradually mix in the remaining flour, fennel seed and almond extract, and beat until a soft dough forms. Increase the speed to medium-high, and beat until the dough pulls away from the sides and forms a ball, about 5 minutes (the dough will be sticky).
- ☐ Remove the dough from the bowl and place on a lightly floured surface. Knead, adding more flour as needed, until the dough is as smooth as a baby's bottom, about 5 minutes.
- ☐ Put in a lightly buttered bowl, cover and place in a warm spot to rise until doubled in size, about 1 1/2 hours.

- ☐ Punch down the dough.
- ☐ Lightly flour a work surface.
- ☐ Place the dough on the surface and cut into three equal parts. Gently roll out each piece into a 16-inch-long rope. Line a wide-lipped cookie sheet with parchment paper.
- ☐ Transfer the ropes to the prepared sheet. Press the ropes together at one end and braid loosely. Arrange the braid in a circle. Press the ends of the dough together. Gently stretch the circle to make it 10 inches across and the hole in the middle 3 1/2 inches across. Cover and let rise until doubled in size, about 1 hour.
- ☐ Rub the eggs with a little vegetable oil, and then buff with a paper towel. Gently press the eggs into the dough, evenly spaced. Cover and set aside until doubled in size, about 1 hour.
- ☐ Preheat the oven to 350 degrees F.
- ☐ Brush the bread with the remaining beaten egg.
- ☐ Bake until the loaf is dark golden brown and sounds hollow when tapped, about 45 minutes. Cool about 30 minutes before slicing.

Nutrition Facts



Properties

Glycemic Index:22.89, Glycemic Load:56.89, Inflammation Score:-7, Nutrition Score:21.799565102743%

Nutrients (% of daily need)

Calories: 623.7kcal (31.19%), Fat: 26.6g (40.92%), Saturated Fat: 8.53g (53.33%), Carbohydrates: 80.87g (26.96%), Net Carbohydrates: 78.12g (28.41%), Sugar: 14.94g (16.6%), Cholesterol: 140.13mg (46.71%), Sodium: 350.84mg (15.25%), Alcohol: 0.04g (100%), Alcohol %: 0.03% (100%), Protein: 14.65g (29.3%), Manganese: 2.53mg (126.29%), Selenium: 39.75µg (56.79%), Vitamin B1: 0.81mg (54.1%), Folate: 192.13µg (48.03%), Vitamin B2: 0.67mg (39.67%), Vitamin B3: 5.52mg (27.62%), Vitamin K: 26.84µg (25.56%), Iron: 4.55mg (25.3%), Phosphorus: 201mg (20.1%), Vitamin E: 1.74mg (11.63%), Vitamin B5: 1.11mg (11.1%), Fiber: 2.75g (11.02%), Vitamin B12: 0.55µg (9.24%), Vitamin A: 450.22IU (9%), Calcium: 87.95mg (8.79%), Vitamin D: 1.24µg (8.27%), Zinc: 1.22mg (8.16%), Magnesium: 29.76mg (7.44%), Copper: 0.15mg (7.35%), Potassium: 213.25mg (6.09%), Vitamin B6: 0.12mg (6%)