



Kulich

READY IN



45 min.

SERVINGS



10

CALORIES



329 kcal

SIDE DISH

Ingredients

- ☐ 0.3 ounce active yeast dry
- ☐ 0.3 cup blanched almonds and chopped
- ☐ 2 teaspoons brandy
- ☐ 0.3 cup butter melted
- ☐ 2 large eggs
- ☐ 3 cups flour all-purpose
- ☐ 0.3 cup golden raisins
- ☐ 2 teaspoons lemon rind grated
- ☐ 0.8 cup warm milk (100° to 110°)

- ☐ 1 tablespoon milk
- ☐ 0.3 cup orange peel dried
- ☐ 1 cup powdered sugar
- ☐ 0.5 cup raisins
- ☐ 0.5 teaspoon salt
- ☐ 0.3 cup sugar
- ☐ 1.5 teaspoons vanilla extract divided
- ☐ 0.3 cup warm water (100° to 110°)

Equipment

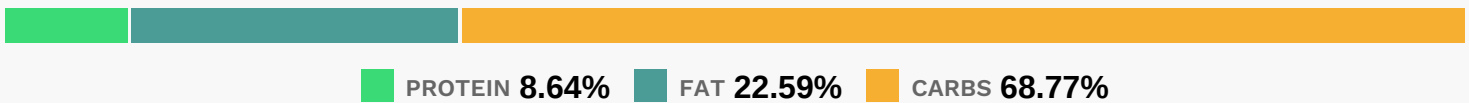
- ☐ bowl
- ☐ oven
- ☐ mixing bowl
- ☐ hand mixer
- ☐ wax paper

Directions

- ☐ Place 1/4 cup golden raisins in a bowl, and cover with boiling water.
- ☐ Let stand 15 minutes.
- ☐ Drain and pat dry; set aside.
- ☐ Combine yeast and 1/4 cup warm water in a large mixing bowl; let stand 5 minutes.
- ☐ Add 1 teaspoon vanilla, sugar, and next 6 ingredients to yeast mixture; beat at medium speed with an electric mixer until well blended. Gradually stir in enough flour to make a soft dough.
- ☐ Turn dough out onto a well-floured surface, and knead until dough is smooth and elastic (about 10 minutes).
- ☐ Place in a well-greased bowl, turning to grease top.
- ☐ Cover and let rise in a warm place (85), free from drafts, 1 hour or until doubled in bulk.
- ☐ Punch dough down; turn out onto a well-floured surface. Press dough flat, and work golden raisins, almonds, and orange peel evenly into dough.

- ☐ Shape dough into a ball; press, seam side down, into a greased 2-pound coffee can, filling half of can.
- ☐ Cover with wax paper, and let dough rise in a warm place (85), free from drafts, 30 to 45 minutes or just until dough reaches top of can. (Do not let rise above top.)
- ☐ Bake at 375 for 40 to 45 minutes or until a long wooden pick inserted in center comes out clean.
- ☐ Remove from can, and place on a serving plate.
- ☐ Stir together remaining 1/2 teaspoon vanilla, powdered sugar, and milk until mixture is blended; spread over warm bread. Press 1/2 cup raisins into top of bread, forming initials "XB."

Nutrition Facts



Properties

Glycemic Index:35.16, Glycemic Load:29.15, Inflammation Score:-5, Nutrition Score:9.6647827029228%

Flavonoids

Kaempferol: 0.1mg, Kaempferol: 0.1mg, Kaempferol: 0.1mg, Kaempferol: 0.1mg Quercetin: 0.09mg, Quercetin: 0.09mg, Quercetin: 0.09mg, Quercetin: 0.09mg

Nutrients (% of daily need)

Calories: 329.12kcal (16.46%), Fat: 8.29g (12.76%), Saturated Fat: 1.84g (11.48%), Carbohydrates: 56.81g (18.94%), Net Carbohydrates: 54.36g (19.77%), Sugar: 20.2g (22.44%), Cholesterol: 39.58mg (13.19%), Sodium: 196.43mg (8.54%), Alcohol: 0.54g (100%), Alcohol %: 0.59% (100%), Protein: 7.14g (14.27%), Vitamin B1: 0.41mg (27.04%), Selenium: 16.51µg (23.59%), Folate: 92.6µg (23.15%), Vitamin B2: 0.34mg (19.85%), Manganese: 0.35mg (17.6%), Vitamin B3: 2.79mg (13.93%), Iron: 2.32mg (12.89%), Phosphorus: 111.38mg (11.14%), Fiber: 2.45g (9.79%), Vitamin E: 1.07mg (7.11%), Copper: 0.14mg (6.85%), Magnesium: 24.92mg (6.23%), Vitamin A: 299.57IU (5.99%), Potassium: 207.23mg (5.92%), Calcium: 53.71mg (5.37%), Vitamin B5: 0.52mg (5.23%), Vitamin C: 4.3mg (5.21%), Vitamin B6: 0.09mg (4.54%), Zinc: 0.66mg (4.38%), Vitamin B12: 0.2µg (3.37%), Vitamin D: 0.42µg (2.79%)