

# Easter Bread



This sweet bread tastes great, not only during Easter time. The smell of freshly baked Easter bread will put a **big smile** on your face. 😊 Give it a try. When you have questions, just send me an email ([master.pastry@googlemail.com](mailto:master.pastry@googlemail.com)) or post your question on Youtube.

## Ingredients

Flour	100 g	(3.5 oz.)
Bread flour	400 g	(14.1 oz.)
Sugar	50 g	(1.8 oz.)
Salt	10 g	(0.35 oz.)
Dry yeast*	8 g	(0.28 oz.)
Milk	280 g	(9.9 oz.)
Egg	30 g	(1.1 oz.)
Butter	80 g	(2.8 oz.)



\*When using **fresh yeast** instead of dry yeast, use 16 g (0.56 oz.) fresh yeast for this recipe.

This is enough dough to make:  
2 Bunnies  
3 Nests  
1 Two-strand braid

You find more tips about measuring ingredients here:

<http://keikos-cake.com/lessons/lesson-measuring-ingredients/>

There, you also learn how to measure 30 g egg. 😊

Using the exact amounts is important to get perfect results.

You find the **video** of making the Easter Bread here: <http://youtu.be/puoJr2EqBOo>

VIDEO



## **Basic dough**

Warm the milk in the microwave to body temperature.

Use about half of the milk to dissolve the yeast.

Mix the dry ingredients in a large bowl: flour, bread flour, salt, and sugar.





Then add the wet ingredients:  
egg, (remaining) milk, yeast.





Work the ingredients into a sticky dough by hand. You can also use your mixer with the kneading hook.

When the ingredients all stick together, continue kneading on the table...





There are two basic movements:

1. Fix the dough with one hand and stretch it with the other hand.
2. Roll the dough with both hands.

Knead the dough for several minutes until smooth.

Place the soft butter on the dough...





Work the butter into the dough. This is a bit messy in the beginning... 😊

Mash the butter and dough with your fingers and continue kneading the dough.





After some time, the butter will nicely combine with the dough.

The dough is ready when it is smooth and elastic.

Form a ball and place the dough in a bowl. Cover the bowl and set aside in a warm place until the ball doubled in size.

Depending on the temperature, this may take one hour or longer.







When you push your finger into the dough (after fermentation), the dough will not spring back. That's a good sign that the dough is ready for the next step. 😊

Slowly knead the dough for a short moment to remove some of the air from the dough.





Divide the dough into portions:

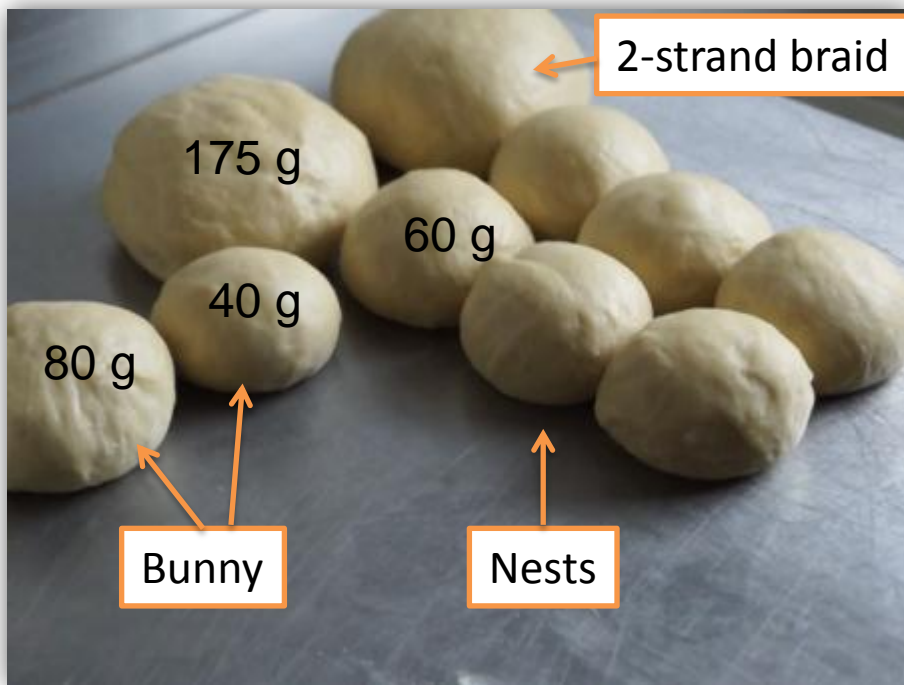
**Nest:** 2 x 60 g (2 x 2.1 oz.)  
(I prepare three nests → six portions, 60 g each)

**Bunny:** Head: 40 g (1.4 oz.)  
Body: 80 g (2.8 oz.)  
(I prepare two bunnys)

**Two-strand braid:** 2 x 175 g (2 x 6.2 oz.)  
(I prepare one braid)

Roll the portions into balls.  
Cover with a kitchen towel and let the dough  
rest for 10 minutes.





## Bunny

Roll the body piece with your palms into a 30 cm (12 inches) long rope.





Roll up like a snail.

Roll the head piece with your palm to form a cone. Cut the pointed end of the cone with a dough scraper or knife.

Place the head next to the body on the baking sheet (with baking paper).





### **Nest (twisted)**

Roll two portions of the dough into ropes of 30 cm (12 inches).

Grab the ends with your right hand and fold one strand over the other.





Then roll the intertwined ropes with the palm of your right hand.

Form a ring and place it on the baking sheet.





### **Nest (three-strand braid)**

Divide two portions (of 60 g each) into three portions (of 40 g each).

Roll into three 30 cm (12 inches) long ropes.

Join them at the top.

Alternately fold the right strand over the center strand. Then fold the left strand over the center strand. Repeat...





Make sure that you get a tight pattern.

Repeat until the braid is finished.

Form the braid into a ring and place it on the baking sheet.







Cover with a large plastic bag and let the dough proof in a warm place. The dough is ready for baking when it increased by a factor of roughly 1.5

Brush with egg yolk and push one raisin into each bunny head. That's the eye of the bunny.





If you want, sprinkle with almond slivers. You can also place a cooked and colored egg in the nests. That's how many people around the world (at least here in Germany) like their round braids during easter time. 😊

Bake for 20-25 minutes in your pre-heated oven at 180°C (356°F).





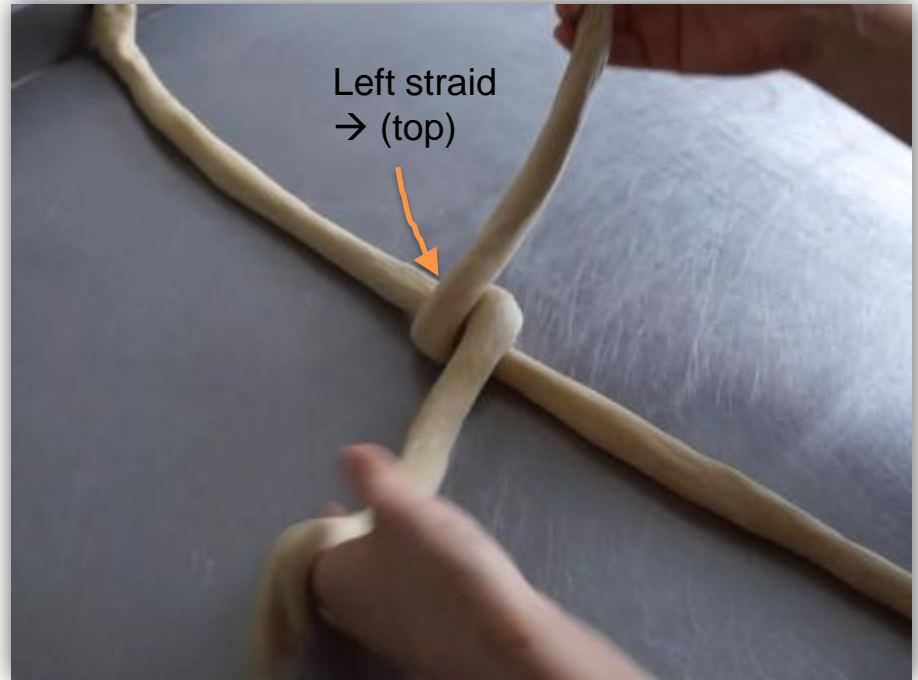


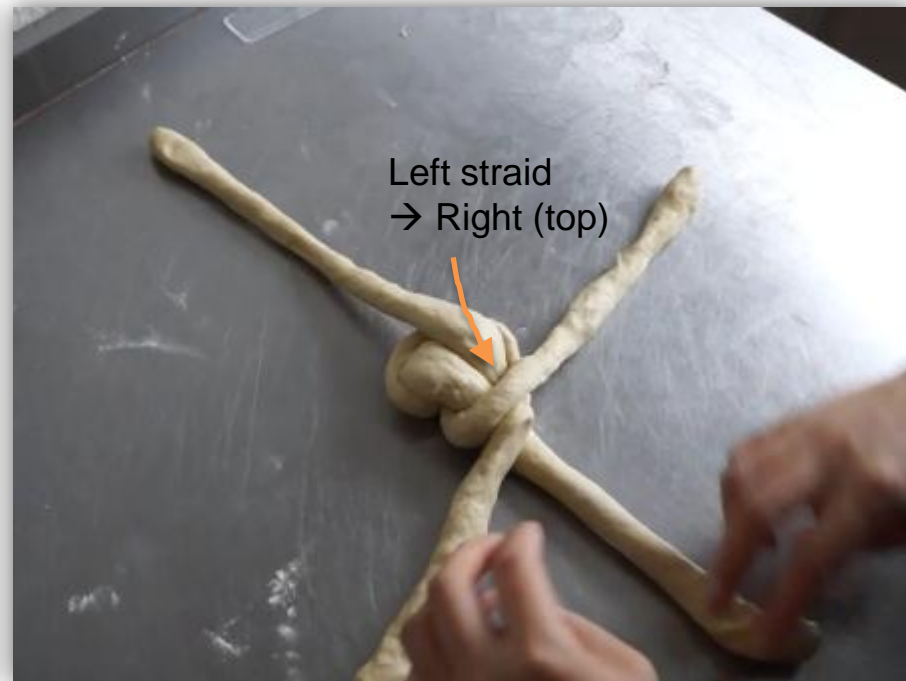
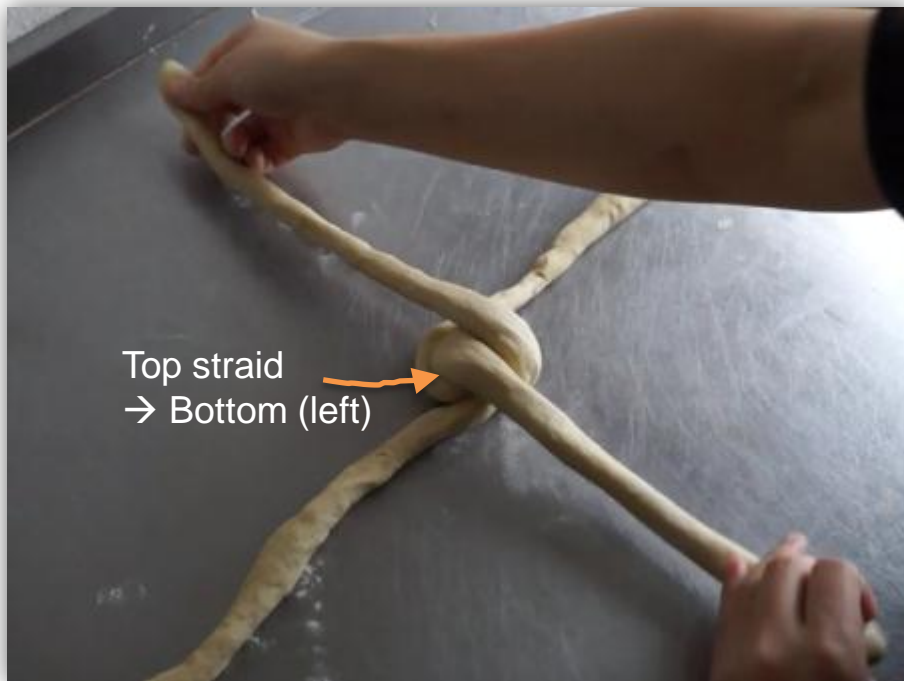
## Large two-strand braids

Roll the two balls into 60 cm (24 inches) ropes.

Cross the strands in the middle.

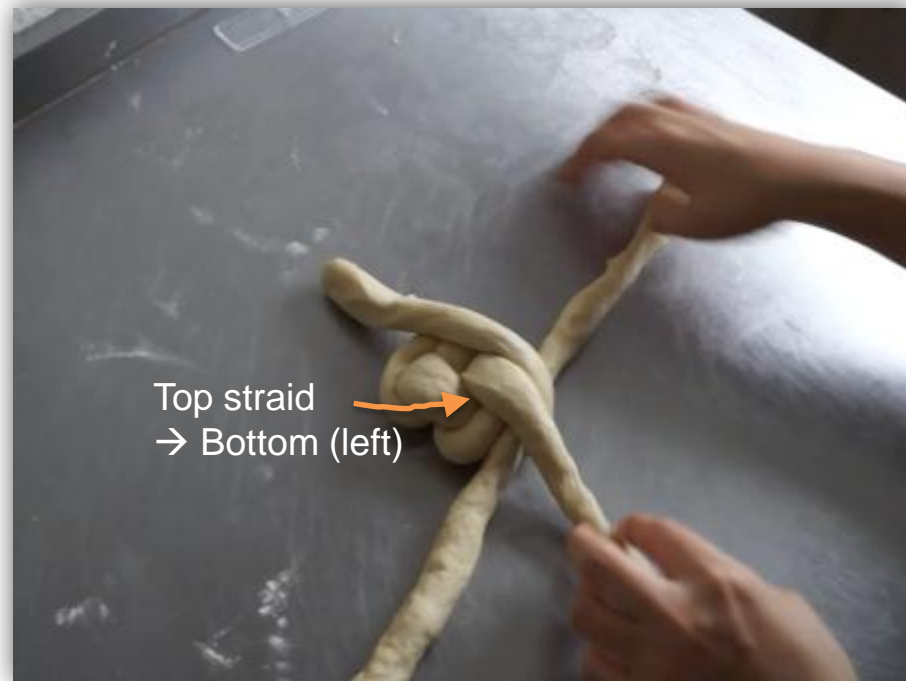
Fold the left strand over to the right (top) and the right strand over to the left (bottom).





Fold the **top strand** over to the bottom (**left**) and the bottom strand over to the top (**right**).

Repeat these steps and make sure to always fold the left straid to the right (**top**) and the top straid to the bottom (**left**).





Place the finished braid on the baking sheet. Let it rest until it increased in size by a factor of about 1.5

Brush with egg yolk.

Bake for 30-35 minutes in your pre-heated oven at 180°C (356°F).

The easter bread tastes best when it's freshly baked. You can store it wrapped in paper or plastic for 1-2 days.





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