

Italian Easter Bread

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A new twist on classic Italian Easter Bread. Use undyed eggs and pearl sugar for a rustic feel or dyed eggs and sprinkles if you want to feel festive! Get the recipe.

Course	Bread, Dessert
Cuisine	Italian
Prep Time	2 hours 40 minutes
Cook Time	20 minutes
Total Time	3 hours 50 minutes
Servings	6 loaves
Author	Let's Eat Cake

Ingredients

- 1.25 cup milk
- 1 pkg active dry yeast
- 5 cups flour divided
- 1/2 cup sugar divided
- 1/3 cup butter
- 3 eggs beaten
- 1 tsp salt
- 1 tsp vanilla
- 1 tsp vegetable oil
- 6 eggs dyed, raw
- 1 egg beaten
- Pearl sugar or sprinkles for decoration

Instructions

1. Heat milk on low heat, just until it feels warm. Add the package of yeast and a pinch of sugar. Whisk until combined. Set aside for 5 minutes.
2. In mixing bowl fitted with paddle attachment, combine 2.5 cups flour, sugar, butter, eggs, sugar, salt, and vanilla. Stir until combined.
3. Add yeast mixture to flour mixture. Mix on medium speed until dough begins to form. Add remaining flour, one half cup at a time until dough is no longer sticky.
4. Switch to dough hook or dough from mixing bowl and knead for 8 minutes or until dough feels elastic.
5. Oil large bowl, place dough in bowl and turn to coat. Cover with damp towel and let rise for 1 hour.
6. Deflate dough and divide into 12 pieces.
7. Sprinkle cutting board with flour and roll pieces into 1"-thick ropes each 14" long. Twist two together to form braid. Pinch ends together if needed and form into wreath.
8. Gently place each braided wreath on parchment-lined baking sheet. Cover with towel and let rise for 1 hour.
9. Add dry, dyed egg to middle of each ring.
10. Brush dough with beaten egg and add sprinkles or pearl sugar.
11. Bake at 350°F for 20 minutes or until golden.