

Easter Bread (Paska)

Ingredients

Bread

- 2 cups lukewarm milk
- 1 1/2 TBLSP (4 1/2 tsp) [active dry yeast](#)
- 6 cups [all-purpose flour](#)
- Vital Wheat Gluten Flour
- 6 eggs
- 1 cup [sugar](#)
- 2 tsp [vanilla extract](#)
- 1 cup [Unsalted Butter](#) melted
- 2 cup [raisins](#)
- 3 TBLSP (9 tsp) orange liqueur
- 1/2 tsp salt

HALF

- 1 cup = 8 oz.
- 2 1/4 tsp
- 3 cups = 12.9 oz
- 1.5 TBLSP = 4 1/2 tsp
- 3
- 1/2 cup = 4 oz.
- 1 tsp
- 1/2 cup = 1 stick
- 1 cup
- 1.5 TBLSP = 4 1/2 tsp
- 1/4 tsp

Topping

- 2 cups [powdered sugar](#) 1 cup
- 3 TBLSP lemon or orange juice 1.5 TBLSP = 4 1/2 tsp
- Colorful sprinkles

Instructions

Baking the Paska Bread – note this takes 2 hours of prep before baking for half an hour

1. Soak the raisins in orange liqueur for at least an hour.
2. In the bowl of a stand mixer, combine the lukewarm milk with the yeast and two cups of the flour (half recipe is 1 cup = 4.3 oz). Cover the bowl with a towel, and set it aside in a warm place for 30 minutes.
3. While the dough is rising, separate the egg yolks from the egg whites and place them in separate bowls. Whisk the egg yolks with the sugar. Then, beat the egg whites until they turn foamy and reach stiff peaks.
4. Mix the egg yolk mixture into the dough, followed by the melted & cooled butter, vanilla extract, and foamy egg whites.
5. Mix the rest of the flour with the salt and mix that into the dough in small portions. Using the dough hook attachment, knead the dough until it becomes elastic, smooth, and a bit sticky.

6. Cover the dough with a towel and set it aside to rise for 30 minutes.
7. Mix the raisins into the dough. Cover the bowl with a towel and let the dough rise for 30 more minutes.
8. Half this recipe makes 38 oz of dough. Using a scale, portion 9.5 oz of dough into a cereal-sized bowl. Use a silicone spatula to gently roll the dough into a ball that fills up each of 4 paska bread molds (or tins) about halfway. Cover the molds with a towel and allow them to rise for 30 more minutes.
9. Bake the bread at 350°F for about 30 minutes, depending on the size of your paska. 30 minutes worked for my molds made from wrapping tin foil around a large tomato can. Let the bread cool completely at room temperature.

Making the Paska Bread Topping

1. In a medium bowl, whisk the powdered sugar and juice together until smooth. I used 1.5 TBLSP orange juice plus a little of the packaged lemon powder, and it was too sweet. Next time, I would use just lemon juice.
2. Drizzle the glaze over the tops so it drips along the sides of the bread. Sprinkle some colorful sprinkles on top.