

# Easter Egg Bread

12 eggs, in shell uncooked + colored

$\frac{1}{2}$  c. milk

2 pkp. active dry yeast

$\frac{1}{2}$  c. sugar

$\frac{1}{2}$  c. warm water (110 to 115 degrees)

$\frac{1}{2}$  tsp. salt

2 eggs

$\frac{1}{2}$  c. shortening

$4\frac{1}{2}$  c. flour

tiny colored candies

1 egg beater

Wash and color the dozen uncooked eggs.

Scald the milk; add sugar, salt, and shortening. Cool to lukewarm.

Dissolve the yeast in warm water and add to milk mixture. Add the two eggs, slightly beaten, and  $2\frac{1}{2}$  cups flour, beat til smooth. Stir in enough remaining flour to make a dough that's easy to handle. Turn onto lightly floured board and knead til smooth and elastic, 5-8 min. Place in a lightly greased bowl, turn greased side up. Cover & let rise in warm ~~water~~ place til doubled, about 1 hr. Punch down & let rise again til almost doubled, about 30 min. Divide dough into 4 equal parts. Shape each with the palm of hands into a 3 1/2-inch

## Easter Egg Bread (cont.)

ropes. On a greased baking sheet, twist two of the ropes together loosely, leaving space for 6 eggs. Repeat with the other 2 ropes and place colored eggs in spaces. Cover and let rise until doubled. Brush with beaten egg and sprinkle with tiny colored candies. Bake at 375 degrees for 20 min. or until lightly browned.