



PREP: 20 min +
rising
COOK: 20 min
SERVES: 12

Italian Easter Bread

Perfect for an Easter brunch, this rich, slightly sweet bread pairs wonderfully with coffee and fresh fruits. Discover our tutorial for creating coloured eggs here.

Ingredients

Bread

1 ¼ cups (310ml) milk
75g unsalted butter
2 ¼ tsp instant yeast
Pinch of salt
2 large eggs, lightly beaten
1 tsp Queen Organic Vanilla Extract
½ tsp Natural Orange Extract
(Optional)
½ cup (110g) caster sugar
3-4 cups (450g-600g) plain flour

To finish

Method

STEP 1

Combine milk butter in a small saucepan over low heat. Heat until butter is melted then allow to cool until mixture is warm, not hot.

STEP 2

Place yeast, salt, eggs, vanilla, orange extract (optional) and sugar in the bowl of a stand mixer. With the flour guard attached, add warm milk and half of flour. Knead with a dough hook until combined then add remaining flour gradually until dough starts to pull away from sides of mixer, not all flour may be required. Knead for 3-5 minutes until smooth and elastic.

STEP 3

Place dough in a large, lightly oiled bowl and turn to cover with oil. Cover with cling wrap set aside to raise for 60-80 minutes.

STEP 4

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Ingredients

1 large egg, lightly whisked
1 tsp water
Dr. Oetker Sugar Strands
6 coloured, uncooked eggs at room temperature

Method

Deflate the dough with a fist then transfer to a lightly floured benchtop and gently shape into a rectangle of even thickness. Cut into 12 even sized pieces.

STEP 5

Roll dough pieces to form 2.5cm wide ropes, approximately 30cm long and twist two length together then shape to make a circle. Pinch ends together to seal and place on baking trays lined with non-stick baking paper, ensuring each circle has plenty of space to raise and spread. Once all circles have been rolled, cover trays with cling wrap and set aside on the bench to raise for 60 minutes until doubled in size.

STEP 6

Preheat the oven to 180°C. Combine egg water and brush lightly over bread. Top with sprinkles and gently place an uncooked, coloured egg in the centre of each bread. Bake for 20 minutes until golden. Allow to cool slightly before serving.

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