

# Paska - Slovak Easter Sweet Bread

Yields 2

## For Starter

- 1 pkg Active Dry Yeast - 2¼ tsp (0.25 oz)
- 1 tsp Sugar - used to proof yeast
- 1 cup Water - warm (about 110 F degrees)
- ¼ cup Sugar (1.95 oz)
- 1 ½ cup Milk (scalded and cooled)
- 2 cups Bread Flour (9.6 oz)

## For Dough

add to above starter...

- 3 Lg. Eggs beaten
- ½ cup Sugar (3.90 oz)
- 1 cup Crisco
- 1 tsp Salt
- 5-6 cups Bread Flour (24 oz to 28.8 oz)
- 1 ½ to 2 cups White Raisins as needed

Place the raisins you plan to use in very warm with about a cup of dissolved above ingredients) to soften for about 30 mins before using.

## Proof Yeast

- 1 Into 1 cup of warm water dissolve 1 tsp sugar with the yeast in a r

## Dough

- 1 Scald 1½ cups of milk then dissolve ¼ cup of sugar in the hot milk
- 2 Allow to cool then add milk mixture to yeast mixture and add 2 cu
- 3 Mix well, cover, and allow to proof for 60-90 minutes or until almo
- 4 After the dough doubles, stir in the beaten eggs, ½ cup sugar, Cris remaining 5 cups of flour.
- 5 Reserve a cup of flour in case needed.
- 6 Knead well to form a soft dough.

### **Rising And Baking**

- 1 Cover with loose plastic wrap to prevent drying
- 2 Then topped with a towel to hold in the heat and moisture.
- 3 Allow to rise until doubled about 1-2 hours.
- 4 Deflate and fold in drained raisins.
- 5 Divide into 2 or 3 balls, shape place in "greased and floured" bowl
- 6 Let rise until doubled about 45-60 minutes.
- 7 Brush tops with an egg wash.
- 8 Bake at 350 for 30 – 50 minutes (depending on size) or until interr
- 9 Allow to cool a little before removing from the baking bowl.

### **Notes**

Golden (white grape) raisins are typically used but where I live, here ir more readily found in the grocery stores than the golden.

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