



ITALIAN EASTER BREAD

Makes 2 IRings

2 packages of active dry yeast
 1/4 cup of water, warm for yeast - 118-120 degrees
 1 cup of scalded milk
 1/2 cup of soft butter
 1/2 cup of sugar
 3/4 tsp of salt
 4 egg yolks, slightly beaten
 1 tbsp of orange zest
 4 cups of sifted flour

 first rising time - two hours
 8 hard cooked eggs
 second rising time - 1 hour
 oven temp- 350
 baking time 35 minutes

 1 cup of confectioners sugar
 1 tbsp milk

In a bowl soften the yeast in warm but not hot water. Scald the milk and cool to lukewarm; combine with the butter, sugar, salt, egg yolks, orange zest. Beat in 1 cup of flour. Add the softened yeast. Beat in the remaining flour. (judge by the feel of the dough how much flour - dough should be elastic.
 Toss on a floured board, knead until smooth and elastic. Shape into a ball. Place in an oiled bowl and brush the top of the dough with oil. Cover, let rise in a warm place until double in bulk.
 Take two-thirds of the dough and divide that into 4 pieces. Shape each piece into a long rope (18 x 1 in). Twist 2 of the rolls to form a circle or nest. Place on a greased cookie sheet. Place colored eggs in the dough. Repeat the procedure. Shape the remaining dough into 6 thin rolls. Place 3 rolls over the eggs in a criss cross fashion. Repeat procedure. Brush top of the dough with oil or melted butter. Cover let rise until double in bulk. Bake in a moderate oven. Remove to racks. While warm, brush the top with the combined confectioners sugar and milk.