

## Easter Bread

6 eggs (12)

½ cup sugar (1)

1 tablespoon anise extract (2)

1 teaspoon lemon extract (2)

1 teaspoon vanilla extract (2)

1 teaspoon almond extract (2)

3 teaspoons rapid rise/instant yeast (6 teaspoons, or 1 strip of 3 packets)

¼ cup warm water (½ cup)

½ teaspoon salt (1)

¼ cup oil (½ cup)

At least 4 cups all-purpose flour (8)

\*Double batch amount in parentheses

1. Beat eggs, sugar and flavorings together until pale yellow.
2. In a measuring cup, dissolve the yeast in warm water.
3. Add the salt and oil to the egg mixture. Then add the dissolved yeast.
4. In an electric or stand mixer, beat in as much flour as needed; at least 4 cups, or eight cups if doubling the recipe. Continue to stir in flour.
5. When workable, place dough on a lightly floured surface and knead for 10-15 minutes. Keep adding flour as needed.
6. Put kneaded dough in a large, oiled bowl. Cover with plastic wrap and at least three folded kitchen towels. Let rise in a warm place for 2-3 hours.
7. Punch the dough down. Let it rise again for 1-2 hours.
8. Shape your loaves. Let the loaves rise for about 45 minutes.
9. Bake in a 350 degree oven for 15-20 minutes, depending on the size of the loaves. Tap the bottom of the loaves and listen for a hollow sound to indicate doneness.