



Nonna Elda Cooks Pane di Pasqua, Easter Bread

SERVINGS: 8

PREPPING TIME: 1 HOUR

COOK TIME: 30 MINUTES

Ingredients

- 6 eggs
- 1 lemon zest and juice
- 1 orange zest and juice
- 3 oz. Canola oil
- 2 oz. sambuca
- 200 gram sugar
- 6 heaping tsp baking powder
- 1.5 kilo all purpose flour
- 8 hard boiled eggs
- sprinkles
- milk



1. Preheat oven to 400
2. hard boil 8 eggs for about 5 minutes, you can add food colouring if you want. Then plunge in cold water.
3. Line a baking tray with parchment paper
4. In a mixer beat 6 raw eggs, zest and juice of 1 lemon and one orange, 3 oz canola oil, and sambuca.
5. Add in your sugar, and your baking powder
6. Slowly add flour until it is thick, then remove the dough from the mixer onto a clean work surface and add in the rest of the flour, knead until soft but firm.
7. Divide your dough, enough for 8 cakes, each cake requires one larger piece, and two smaller pieces of dough on top.
8. Roll one log about 2 inches thick, then cross the ends into a circle. Use milk to stick it to itself.
9. Brush with milk and add sprinkles
10. Put your hard boiled egg in the hole.
11. Make two smaller little lengths of dough, brush with milk, add sprinkles then cross them over the egg. You should be able to see the egg don't make it too thick.
12. Bake at 400 for about 30-40 minutes or until it is golden.