

PAN DE MUERTOS RECIPE



Ingredients:

- One-quart cup of butter
- 2 tsp orange zest
- 1/4 cup milk
- 1 cup warm water
- 3 cups all purpose flour
- 1 1/4 tsp active dry yeast
- 1/2 tsp salt
- 2 tsp anise seed
- 1/4 cup white sugar
- 2 eggs beaten

Glaze:

- 1 T orange zest
- 1/4 cup orange juice
- 1/4 cup white sugar
- food coloring of choice (add to sugar)

Procedure

- Melt the butter and milk in a saucepan over medium heat.
- Remove from heat and add warm water. Set aside.
- Combine the flour, yeast, anise, salt, and sugar in a large bowl. Beat in the warm butter - milk mixture. Add eggs and orange zest until well combined.
- Place the dough on a lightly flour coated surface and kneed until smooth.
- Let the dough rise by covering it in a covered greased bowl for 2 hours.
- Punch the dough down and shape it into a large round loaf with a round knob on top.
- Place dough onto baking sheet, loosely cover with plastic wrap and let it rise in a warm place for about one hour or until it doubles in size.
- Bake in a preheated 350 degrees F oven for about 35 to 45 minutes. Remove from oven, let cool slightly.
- Prepare glaze in a small saucepan and combine the 1/4 c sugar, orange juice, and orange zest.
- Bring to a boil over medium heat and boil for 2 minutes.
- Brush over top of bread while still warm. Sprinkle glazed bread with colored sugar. Enjoy!



Prep Time

20 minutes

Cook Time

45 minutes

Total Time

3 hours 45 minutes

Servings

12 | Yield: 1 large loaf

