



Kozunak

—
Bulgarian sweet
Easter bread

Ingredients

*1 kg flour
4-5 eggs
1 1/2 cups milk
1/4 kg sugar
1/2 teaspoon salt
1/4 kg butter
yeast - the size of matchbox
1 lemon zest
2 tablespoons raisins
Egg yolk and sugar for glaze*

»Back in the days, the women used to “beat” the dough 100 times, to make sure the kozunak bread bakes well.«

Directions

Sift flour in a warm baking pan and make a well in the middle. Beat eggs, blend with milk, sugar and salt. Pour mixture gradually in the well, stirring with one hand. Add yeast diluted with water. Knead dough, greasing hands now and then with melted butter.

When dough is homogeneous, cover with a towel and leave in a warm place to rise until its volume doubles. Knead again with greased hands. Add spices – lemon zest and raisins (scalded, dried and floured). Put dough in a buttered baking pan and leave it to rise again in a warm place. The risen dough should fill half of pan; otherwise it will rise too much during baking and will flow out of pan.

Once the dough is ready, split it into halves. Divide each half into 3 equally large dough balls and form long dough ribbons out of each. Braid the dough ribbons and place them in coated with oil baking pan. Brush top of bread with the egg yolk and sprinkle with sugar. Bake in a preheated moderate oven (180° C). Remove from baking pan when cooled.