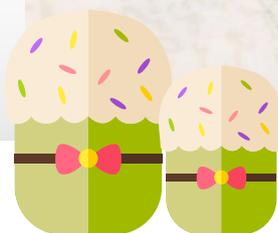


# »The Kulich«

## Russian Easter Bread

### What you need:

500 ml Milk	6 Chicken egg
50 g Yeast (fresh)	200 g Cream butter
1,3 kg Wheat Flour	250 g Sugar
(but may leave even more, depending on the quality of flour & the size of eggs)	1 tsp. Vanilla sugar
	300 g Raisins - (or 100 g raisins, 100 g almonds without husks, 100 g candied fruit)



### How it's done:

1. Prepare everything in advance to be at hand, because the recipe is very fast.
2. The raisins need to be picked up, free from the remnants of twigs and pour hot water for 15 minutes. Cut the almonds into small pieces with a knife. Drain the raisins, wash them on a towel and bundle them in flour.
3. Warm up the milk a little, dissolve the yeast in it. Add 500 g of flour, stir it well. Put it in a warm place. Cover it with a towel. The steam should be doubled (it will take about 30 minutes). Great dough is very capricious, it absolutely cannot stand drafts. You can use an oven. Heat it to 35-40°C maximum and keep the dough while it grows. In 30 minutes, the dough triples.
4. Meanwhile we take the eggs and separate the proteins from the yolks. Yolks are grinded with sugar and vanilla sugar. Mix the egg whites with a pinch of salt into a hard foam.
5. The dough is ready. Add some yolks to it and stir it up. Next, add the butter and stir again. Last, add the whipped proteins and mix again gently.
6. Now sift the flour into the mass, do it in pieces, mixing the dough every time.
7. You might use more flour depending on the quality. Knead the dough from edge to center. It is terribly sticky. Let the dough stick a little more, but that's enough.
8. When you take the dough in your hand, it literally flows to the other hand. Such dough should be put in a big saucepan, lightly poured with flour and sent back to the warm oven. Let the dough rise well for about 50 minutes.
9. Take the dough out of the oven, add raisins, candied fruit and almonds. It's good to mix the dough and send it back to the warm oven to rise. After 20 minutes, the dough has doubled! Remove the dough from the oven, and - WARNING! - Switch on 100°C!
10. And while the dough rises, we have to prepare the forms. Lubricate the bottom slightly with oil and make a mug of slightly oily parchment. Do not butter the sides of the molds! Throw the dough on the table, divide it into parts with a knife, about the number of molds. Roll each piece of dough neatly and very gently in your hands, giving it the shape of a ball and then carefully lower it into the mold. Put the molds on a tray and cover them with a napkin. After 10-15 minutes, the dough has grown twice and I sent it to the oven, heated to 100°C.  
  
Bake for 10 minutes. Then increase the oven temperature to 180-190°C and bake until it is ready, i.e. until the toothpick is dry. For the small form it takes 25 minutes, large forms about 35-40 minutes. The dough has to be put on 1/3 of the height of the mold.
11. Take out ready cakes of the oven and let cool for 10 minutes on the table. In the meantime, prepare the frosting based on lemon juice and powdered sugar. When the icing is ready, you need to slide a narrow knife along the walls and shake the cakes on your hand. They are unusually light, tender and airy, so you have to act very carefully. Cover the hot cakes with glaze and decorate them.

