

Kozunak | Baltic Easter Bread



Ingredients

- 6 cups bread flour
- 2 cups milk
- 8 egg yolks
- 1 cup sugar
- 6 tbsp butter
- 4 tsp instant yeast
- 1 tsp salt

Method

1. Combine flour, sugar, salt, and yeast.
2. Melt butter with warm milk, then add to flour.
3. Add egg yolks to flour.
4. Mix and knead until elastic. Rise until doubled in size, then braid on a flat baking tray. Rise again and then bake until cooked through.

Notes

Make a double recipe of pavlova with the remaining egg whites.

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