

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.

- 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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