

Grandma Amey's Easter Bread (Paska)

The recipe below has my grandma's original version, straight from her recipe card, as well as a slightly modified version of some ingredients, shown in yellow.

INGREDIENTS: ORIGINAL // UPDATED

- 2 pkg yeast
- 1/2 cup warm water
- 1 tbsp sugar // 1 tbsp panella or sucanat
- 3 cups milk
- 1 cup butter
- 3/4 cups sugar // 3/4 cups panella or sucanat
- 6 eggs, separated
- 1.5 tsp salt // 1.5 tsp pink or grey sea salt
- 1 package saffron
- 8-10 cups white flour // 8-10 cups spelt, or preferred flour

DIRECTIONS:

1. Dissolve the yeast in warm water - add 1 tbsp sugar. Let stand 10 minutes.
2. Scald milk and cool to lukewarm.
3. Cream butter and sugar.
4. Beat egg whites stiff.
5. Soak saffron.
6. Sift half the flour into a large bowl.
7. Add yeast to cooled milk. Add butter and sugar mixture, and saffron. Pour into the flour. Beat well.
8. Fold in egg whites. Dough should be thickness of pancake batter.
9. Put mixture into a warm place to rise doubled in bulk.
10. Add rest of flour. Turn onto board and knead for 15 minutes until dough is firm and elastic. Put dough into a greased bowl in a warm place. Let rise until doubled in bulk.
11. Divide dough into loaves. Grease pans. When ready, place dough into pans - 1/3 full. Let rise once more until doubled in bulk. Decorate with cross or rosettes, if desired.
12. Bake at 350 for 1/2 hour, reduce to 275 for another 1/2 hour.
13. Leave in pans to cool.