



Olive on Tap Italian Easter Sweet Bread

This Italian Easter Sweet Bread is a simple ,light yeast bread flavored with a hint of orange. Truly an authentic egg bread recipe!

INGREDIENTS: 8 grams active dry yeast 1 package or 2¼ teaspoons * 1 cup milk lukewarm * 1 tablespoon sugar granulated * 5 eggs room temperature
1 cup sugar granulated * 1/2 cup **Olive on Tap Italian Olive Oil**
zest of one orange
1-1/2 cups russet potato about 2 medium, peeled, boiled and riced

Dissolve yeast in warm milk. Add 1 tablespoon of sugar and stir. Set aside for 10 minutes. Meanwhile, in a large mixing bowl (of stand mixer) whisk eggs at medium speed until nice and frothy (3-4 minutes). Gradually add sugar. Continue to whisk for another 3-4 minutes. Whisk in the oil and orange zest. Combine yeast mixture with riced potatoes. Add to egg mixture and whisk together on low speed. Add half of flour mixture and mix on low speed for about one minute. Scrape down the sides of the bowl. Switch to dough hook and add the rest of the flour. Mix for about 5-8 minutes until smooth and elastic. Alternately, you can knead by hand. Line large cookie sheet with parchment paper. Set aside. Place the dough in a lightly greased bowl. Make sure to turn dough in order to completely coat the dough with the oil. Let rise for about 1 hour or until doubled in size. Punch dough. Cover and let rise for about 30 minutes or until double in size. Punch dough again. Divide in 3 portions if making braided bread. Continue to divide each section in 3). For braided bread: roll each section into a log (about 10 inches long and 1 1/2 inch thick); start making a braid with the three strands. Tuck ends underneath the braid. Place on prepared cookie sheet. Cover with clean tea towel and let rise for about 30-45 minutes or until double in size. Preheat oven to 350° Brush loaves with egg. Bake braided loaves for about 50-60 minutes

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