

# Tsoureki - Greek Easter bread

Yield: 4 min  
Total Time: 65 min

Recipe from: <https://www.recipeschoose.com/recipes/recipe-for-tsoureki-greek-easter-bread>

## Ingredients:

- 1/4 cup water lukewarm, 60ml
- 2 teaspoons dried yeast instant
- 2 tablespoons sugar
- 3 cups bread flour 420g
- 1/2 teaspoon salt
- 1/4 cup sugar
- 3/4 teaspoon mahleb ground
- 1/2 teaspoon spices ground mastic traditionally used, but if you miss one of, this would be the one
- 1/2 orange zest ie from 1/2 orange, optional
- 4 tablespoons butter 56g, melted and cooled
- 2 eggs
- 1/4 cup milk 60ml, ideally room temp
- 1 egg or just yolk or white, if you have one or other leftover from something else
- 1 tablespoon milk
- 1 1/2 tablespoons sliced almonds

## Nutrition:

1. Calories: 630 calories
2. Carbohydrate: 97 grams
3. Cholesterol: 190 milligrams
4. Fat: 19 grams
5. Fiber: 3 grams
6. Protein: 20 grams
7. SaturatedFat: 9 grams
8. Sodium: 450 milligrams
9. Sugar: 20 grams

---

Thank you for visiting our website. Hope you enjoy Tsoureki - Greek Easter bread above. You can see more 15 recipe for tsoureki greek easter bread Discover culinary perfection! to get more great cooking

ideas.