

# Greek Vasilopita Bread

Yield: 4 min  
Total Time: 70 min

Recipe from: <https://www.recipeschoose.com/recipes/best-greek-vasilopita-recipe>

## Ingredients:

- 3/4 cup milk 100 degrees F/38 degrees C
- 3 eggs beaten + 1 egg for glaze
- 3/4 cup sugar
- 1 1/2 teaspoons grated orange rind
- 1/4 teaspoon salt
- 1/2 teaspoon ground cinnamon
- 1/2 cup butter melted
- 4 1/2 cups bread flour or all-purpose flour
- 2 teaspoons bread machine yeast or active dry yeast
- 1 egg whisked
- 1 tablespoon coarse sea salt

## Nutrition:

1. Calories: 1020 calories
2. Carbohydrate: 155 grams
3. Cholesterol: 275 milligrams
4. Fat: 32 grams
5. Fiber: 4 grams
6. Protein: 28 grams
7. SaturatedFat: 17 grams
8. Sodium: 2190 milligrams
9. Sugar: 41 grams

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