

CZECH CHRISTMAS BREAD (VÁNOŠKA)

Yield: 24 min
Total Time: 105 min

Recipe from: <https://www.recipeschoose.com/recipes/czech-baranek-easter-recipe>

Ingredients:

- 1 1/3 cups milk 1 and 1/4 cup
- 3/4 cup white sugar
- 3 teaspoons dried yeast
- 4 cups all-purpose flour or 400g Hladka and 100g Polohruba if in Czech Republic
- 1/2 teaspoon salt
- 1 lemon
- 2 egg yolks
- 8 tablespoons butter melted and cooled
- 1/3 cup raisins sultanas or dried cranberries, Option: soak your dried fruit in hot water to 'plump' or rum for extra flavour – make s...
- 1 egg
- 1/4 cup almonds slivered or shaved
- icing sugar for dusting

Nutrition:

1. Calories: 170 calories
2. Carbohydrate: 26 grams
3. Cholesterol: 40 milligrams
4. Fat: 6 grams
5. Fiber: 1 grams
6. Protein: 4 grams
7. SaturatedFat: 3 grams
8. Sodium: 90 milligrams
9. Sugar: 8 grams

Thank you for visiting our website. Hope you enjoy CZECH CHRISTMAS BREAD (VÁNO?KA) above. You can see more 20+ czech baranek easter recipe Cook up something special! to get more great cooking ideas.