

Italian Easter Bread- Pane di pasqua

Yield: 4 min
Total Time: 360 min

Recipe from: <https://www.recipeschoose.com/recipes/recipe-for-italian-easter-anise-cookies>

Ingredients:

- 3 cups all-purpose flour
- 3 1/2 tablespoons granulated sugar
- 1 package yeast Rapid Rise, instant, about 2-1/4 teaspoons/7g
- 1/2 teaspoon salt
- 2/3 cup milk
- 3 1/2 tablespoons butter
- 2 eggs beaten
- 2 tablespoons orange juice
- 1/2 teaspoon anise seeds
- 1 Orange
- 1 egg beaten with 1 teaspoon of water for egg wash
- 4 eggs dyed Easter, I Used hard boiled eggs, you can skip that by using raw eggs
- sprinkles or pearl sugar
- 4 hard boiled eggs
- food gel Red, green, yellow and Blue wilton, coloring
- 4 tablespoons vinegar
- 4 cups water boiled

Nutrition:

1. Calories: 760 calories
2. Carbohydrate: 97 grams
3. Cholesterol: 615 milligrams
4. Fat: 27 grams
5. Fiber: 6 grams
6. Protein: 31 grams
7. SaturatedFat: 11 grams
8. Sodium: 600 milligrams

9. Sugar: 17 grams

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