

# Kulich – Sweet Russian Easter Bread

Yield: 4 min  
Total Time: 165 min

Recipe from: <https://www.recipeschoose.com/recipes/russian-kulich-bread-recipe>

## Ingredients:

- 2/3 stick butter or 1/3, at room temperature
- 3 1/2 tablespoons fresh yeast or 14 dry yeast 4 tablespoons, 5 teaspoons
- 6 3/4 tablespoons milk lukewarm, + 1 tablespoon
- 6 3/4 tablespoons agave nectar
- 4 cups flour I used 1:1 ratio of all-purpose to whole wheat flour
- 3 eggs + 1 egg yolk
- 1 Orange
- 1 lemon
- 1 teaspoon ground cardamom
- salt pinch aof
- 2/3 cup powdered sugar
- 1 tablespoon lemon juice
- 3 tablespoons sugar pearls to garnish, optional

## Nutrition:

1. Calories: 860 calories
2. Carbohydrate: 142 grams
3. Cholesterol: 205 milligrams
4. Fat: 24 grams
5. Fiber: 11 grams
6. Protein: 22 grams
7. SaturatedFat: 12 grams
8. Sodium: 410 milligrams
9. Sugar: 27 grams

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