

Paska Easter Bread

Yield: 12 min
Total Time: 85 min

Recipe from: <https://www.recipeschoose.com/recipes/polish-paska-bread-recipe>

Ingredients:

- 1 cup whole milk warmed to 110 degrees F
- 2 1/4 teaspoons instant yeast 0.25-ounce packet
- 1/2 cup granulated sugar
- 1/4 cup unsalted butter melted and cooled to room temperature
- 2 eggs
- 1 1/2 teaspoons vanilla extract
- 4 cups all-purpose flour
- 1/2 teaspoon salt
- 1 cup golden raisins optional
- 1 egg
- 2 tablespoons water
- coarse sugar for sprinkling optional

Nutrition:

1. Calories: 290 calories
2. Carbohydrate: 51 grams
3. Cholesterol: 65 milligrams
4. Fat: 6 grams
5. Fiber: 2 grams
6. Protein: 7 grams
7. SaturatedFat: 3 grams
8. Sodium: 125 milligrams
9. Sugar: 17 grams

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