

# Choereg (Armenian Easter Bread)

Yield: 50 min  
Total Time: 385 min

Recipe from: <https://www.recipeschoose.com/recipes/turkish-choreg-recipe>

## Ingredients:

- 1 cup whole milk
- 1 cup unsalted butter
- 1 cup margarine
- 1 cup white sugar
- 1/2 cup water lukewarm
- 2 teaspoons white sugar
- 1/2 ounce active dry yeast
- 5 eggs
- 6 cups all purpose flour or as needed
- 1 1/2 teaspoons baking powder
- 1 1/2 tablespoons mahleb ground
- 1 1/2 teaspoons salt
- 1 egg beaten
- 1 tablespoon sesame seeds

## Nutrition:

1. Calories: 150 calories
2. Carbohydrate: 16 grams
3. Cholesterol: 35 milligrams
4. Fat: 8 grams
5. Fiber: 1 grams
6. Protein: 3 grams
7. SaturatedFat: 3.5 grams
8. Sodium: 130 milligrams
9. Sugar: 5 grams
10. TransFat: 0.5 grams

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