THE J.M. SMUCKER Co

Orange Scented Easter Bread

Makes 2 loaves

Prep Time	Cook Time	Serves	Difficulty
30 mins	30 mins	N/A	N/A

Ingredients

- **Bread:**
- 2 tbsp (30 mL) active dry yeast
- 1/2 cup (125 mL) granulated sugar
- 2 tsp (10 mL) salt
- 6-7 cups (1.5-1.7 L) **Robin Hood®** Best for Bread White Flour

  Robin Hood® Best for Bread Homestyle White Flour

- 1 3/4 cups (425 mL) warm milk (248ºF/120ºC)
- 4 eggs, lightly beaten
- 1/2 cup (125 mL) butter, melted
- 1 tbsp (15 mL) orange zest
- **Glaze:**
- 1 1/2 cups (375 mL) icing sugar
- 2-3 tbsp (30-45 mL) orange juice

Directions

Step 1:

Combine yeast, sugar, salt and 2 cups (500 mL) of the flour in a large bowl with a whisk or in the bowl of an electric mixer with a dough hook. Add the warm milk, eggs, butter and orange zest. Mix until smooth, about 3 minutes. Add remaining flour, 1/2 cup (125 mL) at a time (you may not need all the flour), until dough is too stiff to stir by hand or if using a mixer, it starts to pull away from the sides of the bowl. Just add enough flour to make a soft dough. Knead dough 10 minutes by hand or 5 minutes in a mixer.

Step 2:

Place dough in an oiled bowl and roll around to coat. Cover with plastic wrap. Let rise in a warm place until doubled, about 1 – 1 1/2 hours.

Step 3:

Punch dough down and divide in half. Divide each half into 3 strands and roll onto long ropes 14” (36 cm) long. Braid 3 strands together and place on parchment lined baking sheet. Cover loosely with oiled plastic wrap and let rise for 60 minutes or until doubled in size.

Step 4:

Preheat oven to 350ºF (180ºC).

Step 5:

Bake in preheated oven for 25 to 30 minutes, or until internal temperature reaches 190ºF (88ºC). If making 1 large bread, bake for 50 to 60 minutes.

Step 6:

Glaze: Combine icing sugar and orange juice. Drizzle over warm bread.

Images

