

Pan de Muertos



Recipe By Amber

Penney Farms Princess

INGREDIENTS

¼ cup milk

¼ cup butter

¼ cup warm water

3 cups all-purpose flour

1 ¼ tsp active dry yeast

½ tsp salt

2 tsp anise seed

¼ cup white sugar

2 large eggs

2 tsp orange zest

GLAZE

¼ cup sugar

¼ cup orange juice

INSTRUCTIONS

Heat ¼ cup milk and ¼ cup butter in a saucepan. When the butter is melted, remove from the heat and add ¼ cup warm water.

In a stand mixer, combine 1 cup of flour, yeast, salt, anise seed, and sugar. Mix on low until combined. Once combined, with the mixer on low, pour in the butter, milk and water mixture.

With the mixer still on, add in the eggs and orange zest. Next, gradually add in 2 cups of flour.

Once everything is combined, dust a board or countertop with flour and knead the dough until smooth. Then, place it in an oiled bowl, and cover with plastic wrap. Let the dough rest and rise until doubled in size (about 1-2 hours). Remove the dough from the bowl, punch it down, and re-shape it so it's nice and round. Place it on a baking sheet, cover it with a kitchen towel, and let it rise again for about an hour.

Bake at 350 degrees for 35 minutes.

FOR THE GLAZE

Melt ¼ cup sugar and ¼ cup orange juice in a small pan over medium heat. Once the mixture is melted, brush it over the warm bread.