

THE CONVERSATION STATION

Talleres y actividades en inglés en el Prepirineo aragonés

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BREAD OF THE DEAD

The "Bread of the Dead" Ingredients

You need:

½ cup Butter
½ cup Water
½ cup Milk
2 sachets of dry yeast
½ cup white sugar
1 tablespoon anise seeds
1 teaspoon of salt
5 to 5 ½ cups of flour
4 eggs

For the glaze:

¼ cup of Sugar
The juice and grated rind of 1 orange

Bread of the Dead Recipe:

1. Put the butter, milk, and water into a saucepan and heat until the butter has melted.
2. In a mixing bowl put the flour, anise, salt, sugar, sachets of dry yeast
3. Add the milk, butter, water into the mixing bowl
4. Add the eggs one at a time
5. Add more flour if necessary the dough should feel soft and elastic.
6. Knead the dough for 10 minutes
7. Put the dough back in the mixing bowl and cover and leave it in a warm place to rise (1-2 hours)
8. When the dough has doubled in size punch out the air and knead again for a few minutes.
9. Then shape the dough into little buns leaving a little extra dough for the bone decoration.
10. Roll sausages of dough shaping it with your fingers to make bone shapes.
11. Leave to rise and Bake in the oven for 20 minutes 180°