

# Russian Easter Bread

## INGREDIENTS

- ½ cup warm milk
- ¼ cup warm water
- 1 package dry yeast
- 4 cups flour
- ½ cup sugar
- ½ teaspoon salt
- 5 eggs
- 2 sticks butter at room temperature
- 1-2 tsp vanilla extract
- ½ – 1 teaspoon ground cardamom (optional)
- 8 oz. candied cherries and candied pineapple
- ½ cup raisins
- ¼ cup candied orange peel
- fresh lemon peel from 1 lemon
- 1 cup chocolate chips plus more for on top



## FROSTING

- 1 cup confectioner's sugar
- 1 - 2 tablespoons milk
- 3 - 4 tablespoons mini chocolate chips
- sprinkles

## INSTRUCTIONS

1. Heat the milk to just warm with water in the microwave. Add it to your mixing bowl and sprinkle the yeast over it with 1 teaspoon of the sugar. Let sit 5 minutes.
2. Add the remaining sugar, flour, salt, eggs, vanilla, butter and cardamom. Using a dough hook mix until it all comes together. Dough will be very soft and barely leave the sides of the bowl. If needed you can add a little more flour. Knead in the bowl for 5 - 7 minutes.
3. Add the fruits and chocolate chips. Mix well.
4. Cover and let rise until doubled.
5. When doubled turn out on a floured board and shape into a round.
6. Place in a greased 8 inch pan, I used a spring form pan.
7. Bake at 350 degrees for about 45 minutes. Loaf will sound hollow when tapped.

