

Braided Italian Easter Bread: A Sweet Holiday Tradition I Bake Every Spring

This Braided Italian Easter Bread stands out for several reasons:



OVEN
350°F

TIME
30 min

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INGREDIENTS

- 4 cups all-purpose flour
- 1 cup milk
- 1/2 cup sugar
- 1/2 cup unsalted butter, softened
- 3 large eggs
- 2 1/4 teaspoons active dry yeast
- 1 teaspoon salt
- 1 teaspoon vanilla extract
- Zest of 1 lemon
- Colored eggs (for decoration)

DIRECTIONS

1. In a small bowl, dissolve the yeast in warm milk and let it sit for about 5 minutes until frothy.
2. In a large mixing bowl, combine the flour, sugar, and salt. Make a well in the center and add the yeast mixture, softened butter, eggs, vanilla, and lemon zest.
3. Knead the dough on a floured surface for about 10 minutes until smooth and elastic.
4. Place the dough in a greased bowl, cover it with a cloth, and let it rise in a warm place for about 1 hour or until doubled in size.
5. Once risen, punch down the dough and divide it into three equal pieces. Roll each piece into a long rope and braid them together.
6. Place the braided dough on a baking sheet lined with parchment paper. Tuck colored eggs into the braid.
7. Cover and let it rise again for about 30 minutes. Preheat your oven to 350°F (175°C).
8. Bake for 25-30 minutes or until golden brown. Let it cool before serving.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/braided-italian-easter-bread-a-sweet-holiday-tradition-i-bake-every-spring/>