

Easter Egg Bread Basket

INGREDIENTS (Makes about 4 Baskets)

5 cups all-purpose flour, sifted
4 teaspoons baking powder
3/4 cup sugar
Colored sprinkles
1 3/4 cup corn oil
1 teaspoon of Vanilla
6 eggs
Milk & Egg White for brushing
1-2 Packets of Dye for the eggs

This is a very familiar sight to many people, especially those who grew up Italian. This tradition has occurred in many Italian families both here after immigration, and those from the old country of Italy and Sicily. Very often, you can see these in Italian bakeries around Palm Sunday and Easter time. It is one of the many symbols and traditions of our ancestors and being Italian.



Pupo con Uovo (Baked Bread with Egg), a similar concept

The very first thing you should do is color your eggs first: Boil some water in a sauce pan and add about 2 packets of dye (or about 9 drops of food coloring), stir until it fully dissolves and add 1 teaspoon vinegar. Add in 5 more cups of cold water, stir again. Add the eggs into the dyed water, add more water if the eggs are not covered. Simmer for about 15 minutes. Use a spoon with slots to remove from the water, and allow the water to drain as you put the eggs on to paper or other absorbant towel. Very gently roll or pat dry each egg individually, and put back in the carton and set in the refrigerator until we are ready to use them.

Set your oven for 350°F. Line a cookie sheet with aluminum foil, set aside.

Combine sifted flour, baking powder and sugar and set aside. Beat together the eggs, oil and vanilla. Knead with spoon while adding dry mixture to egg mixture a little at a time. Continue to knead with hands on a clean surface until all the ingredients are evenly mixed. Be sure not to over do it. On tine lined with foil, carefully shape about a cup of dough into a basket shape. Place the colored eggs in center and cover with a small piece of rolled dough, seal edges to basket. Using your hands, roll a 1" wide and 6"

long piece of dough lengthwise and curve to make the basket handles. Brush the basket with egg white and apply sprinkles, then brush with milk.

Bake 20 minutes at 350°F on foil lined cookie sheet. Allow to cool before removing with wide spatula. Serve or give on paper plates with decorated border. Wrap in plastic and tie with colored ribbon if you are going to bring it to as a gift on Easter.