

Bread Style Vasilopita



Ingredients

- 4 cups flour
- 4 eggs (3 for baking, 1 for glazing the dough before baking)
- ¼ tsp salt
- ½ tsp cinnamon
- ¼ tsp ground masticha
- 1 packet active dry yeast
- ¾ cup sugar
- 1 ½ tsp grated orange rind
- ¾ cup milk
- ½ cup of butter to melt
- some more flour for our surface
- coin wrapped tightly in foil

Directions

- Wash Hands!!!
- Dissolve yeast in ¼ up lukewarm milk
- Sift flour and spices in a mixing bowl
- Add the yeast mixture
- Add the melted butter
- Add 3 beaten eggs
- Add the sugar
- Add the rest of the milk
- Add the grated orange rind
- Begin mixing on low (add more flour if you need to get the dough texture right)
- Mix until the dough is elastic and pulling away from the sides of the bowl
- Dump dough onto a floured surface and knead for 5 minutes
- oil the sides of a clean bowl, drop the dough in, brush the dough with melted butter, cover with a moist towel and let rise until it has doubles in size
- brush baking pan with melted butter
- fold coin into dough
- put dough in baking pan and let rise a second time
- decorate (if you want)
- brush top with 1 beaten egg
- bake in a 350 degree preheated oven for 45 minutes, or until golden brown and cooked through (if it gets dark too quick, cover with tinfoil)