



BULGARIAN CHRISTMAS RECIPE

KOLEDNA PITKA CHRISTMAS BREAD

by Julie Kiriakov Caswell

Ingredients

- 1 cup lukewarm water
- 2 tablespoons sugar
- 1 packet active dry yeast
- 2.2 pounds all purpose flour
- 4 tablespoons oil
- 1 tablespoon salt
- 4 large eggs at room

temperature,
(reserving 1 yolks to brush the top of
the bread when ready)

PRE HEAT OVEN TO : 375
BAKE: 25 MINUTES
COOL COMPLETELY

Directions

1. In a small bowl dissolve yeast in the water and stir in the sugar and 2 tablespoons of the flour.
2. Transfer to a mixer and add remaining flour, 3 eggs and 1 egg white reserving 1 yolks, salt and oil.
3. Make dough in mixer till smooth and elastic. Put coin in. Shape it into a round* cut a small criss cross on the top. Then Let dough rise for an hour in a warm place.
5. Bake at 375°F for 25 minutes or till done. Brush with egg yolk to make bread shiny. Enjoy on Christmas Eve.

Note: Our family shapes it in a round. Others may a braid or a cluster. However you shape it, may it bring joy to your table.