

Cream together;

1 oz fresh yeast (or 2 packets of dried yeast, mixed with 1/4 cup warm water and 1 tsp sugar, and allowed to rest for 5 minutes)

4 oz fat,(lard, Crisco, margarine,butter, or butter blend)

1 cup sugar

Add;

3 eggs

4 oz HOT water (1 cup)

5 cup flour

Mix until the dough is stringy(about 5 minutes)

Cover with plastic wrap and let it sit for about an hour. It will triple in size.

Turn the dough onto a well floured board. Divide the dough into 3 pieces. Push them into three rectangles. Roll and pinch each rectangle into a log. Braid the three logs together. Place an egg into the dough if desired.

Bake at 350 for one hour.

DONE

Where can I find these ingredients

Yeast: I'd like you to use fresh yeast. If you are lucky you can find it at your grocery store. Try Gianteagle.com.

If you are pittsburgh local, come on down to the strip. You can get fresh or dry yeast at Stamoolis brothers. www.stamoolis.com. Easter egg dye as well. They are right next door to The Enrico Biscotti Company!

You can also stop at Pennsylvania Macaroni Company. www.pennmac.com

Fresh or dry. Every day

Sent from my iPad