

## Christmas bread 🍞

Christmas bread is the bread that the faithful make with special care and patience, on Christmas Eve. It's the bread for the festive Christmas table. And it is considered blessed, as this will support the life of the householder and his family.

Preparation time

3 hours

Cooking time

50 minutes

Total time

3 hours and 50 minutes

Portions

8

For Christmas bread you will need:

2 flitz. Lukewarm water

1 sachet of dry yeast

4 tablespoons honey

1 tablespoon sugar

1 kg of hard flour for bread + 4 - 5 tsp. soup, for the work surface and the baking tray

½ Mr. sweet salt

1 tbsp anise soup

½ Mr. sweet mahalepi, beaten

1/3 fl. + a little, for the basin and the olive oil pan

Materials for decoration

1 whole walnut

a few white almonds

a few raisins

some cloves

Sesame

Coating materials

1 teaspoon honey soup

2 teaspoons soup hot water

1

Put the warm water in a bowl. Dissolve the yeast, honey and sugar in it, mixing well. Then sift the flour into the bucket and add the salt, anise, mahlep and olive oil.

2

You start kneading with the hook, slowly adding the water with the dissolved ingredients. If the dough comes out too tight, add another half cup of lukewarm water. Continue to knead for another 5 minutes.

3

Sprinkle flour on the work surface, rest on this dough and knead with your hands until it comes off completely

4

Lightly grease a bowl and transfer the dough there. Cover with cling film and leave the bowl in a warm place for about 2 hours, until the dough has doubled in volume.

5

Grease and flour well a large, round pan. Place the puffed dough on the floured work surface and remove a piece of it for the filling.

6

Knead it again lightly with your hands, shape it into a loaf and put it in the pan. Let it rise again for about 30 minutes.

7

Preheat the oven to 200 ° C. At the same time, prepare the spread mixture by mixing the honey with the hot water. Then shape with the piece of dough that you have kept ornaments of your choice, such as crosses, little people, flowers, animals, thin strips and fasten the ornaments on the loaf.

8

Smear the whole surface with the melon water, pressing the dough ornaments lightly so that they stick and place the nut in the center of the bread.

9

Garnish with a few almonds and raisins. Stick a few cloves and sprinkle with sesame seeds.

10

Bake the Christmas bread in the oven for 45-50 minutes. Around 35 minutes of baking, open the oven and grease the loaf again with melon water. Finally, let it cook until golden brown

**Merry Christmas** 