

Easter Bread Wreath

YIELD: ONE 10" ROUND LOAF

Our take on traditional Italian Easter bread, this lightly sweet, orange-scented bread is braided into a ring and topped with colorful sprinkles for a cheerful centerpiece.

INGREDIENTS

PREFERMENT

1 cup (120g) King Arthur Unbleached All-Purpose Flour
½ cup (113g) water, cool
½ teaspoon SAF Gold Instant Yeast

DOUGH

2 ¼ cups (270g) King Arthur Unbleached All-Purpose Flour
1 ¼ teaspoons (8g) table salt
2 teaspoons SAF Gold Instant Yeast
½ cup (66g) granulated sugar
4 tablespoons (57g) unsalted butter, room temperature
2 large eggs
1 large egg yolk
¼ teaspoon King Arthur Fiori di Sicilia
zest of 1 orange

GLAZE

1 cup (113g) confectioners' sugar, sifted
3 to 4 teaspoons milk
Supernatural Rainbow Nonpareils, for decorating

INSTRUCTIONS

1. **Night before baking:** In bowl of stand mixer or bucket of bread machine, mix preferment ingredients together, cover, and let rest at room temperature overnight (up to 15 hours).
2. **Next day:** Combine preferment with remaining dough ingredients. Mix and knead with mixer or bread machine until dough is elastic and satiny. (This dough is too sticky to work by hand.)
3. Place in greased bowl and let rise for 1-2 hours, until noticeably puffy.
4. Transfer to lightly greased surface, divide in thirds (about 250g each), and shape each into a 22"-long rope. Braid ropes together and connect ends to form wreath.
5. Transfer wreath to lightly greased Madeleine Baking Bowl. Wrap a 2" round cutter with foil and lightly grease; place in the center of wreath.
6. Cover and let rise until puffy, 1-2 hours. Toward end of rise, preheat oven to 375°F.
7. Bake for 15 minutes, then reduce temperature to 350°F and bake for an additional 20 minutes, tenting with foil during the final 10 minutes of baking. Finished wreath will be golden brown with an internal temperature of at least 190°F.
8. Remove from oven and transfer to rack to cool.
9. **For the glaze:** In small bowl, stir together sugar and 3 teaspoons milk. Add more milk, ¼ teaspoon at a time, until glaze is pourable. Drizzle onto cooled wreath, then decorate with nonpareils.

