

Easter Cheoreg

Ingredients

- 3 lbs. flour
- ¼ lb. butter
- 2 cups milk {lukewarm}
- 1 cup sugar
- 5 eggs
- 1 tablespoon salt
- 1 yeast cake
- 1 tablespoon ground mahleb sifted

Instructions

Sift flour, put in a large bowl. Make a hole in center. Dissolve yeast, melted butter, beat. eggs, and pour all this in the hole in the flour. Add rest of the ingredients. Blend flour with liquid gradually, first with a spoon and then with your hands. Knead dough for about ½ hour or until your hands stay free of dough. Cover dough well and let stand from 4 to 5 hours to rise. Then divide into 4 balls. Cut each ball into 3 slices, roll each slice with the palm of your hand and braid the rolls together. Let braids stand for a while on the greased baking sheet until they rise some more. Brush them with egg yolks. Place a red egg in the middle bread, push it into the dough. Bake 45 minutes in a 350° F oven, until golden brown.