

## Easter Paska (Bread)

2 pkg. active dry yeast  
¼ cup lukewarm water  
¾ cup light cream scalded, lukewarm  
1 cup butter, melted

5 cups flour, sifted  
½ cup sugar  
1 ½ tsp. salt  
4 eggs, beaten



Sprinkle yeast into lukewarm water; let stand 5 minutes. Combine lukewarm cream and butter; sift together flour, sugar and salt. Add yeast mixture to 1 cup flour mixture and then add to cream mixture. Add 2 eggs and mix. Stir in about 1 cup of flour and 2 more eggs, mix. Add remaining flour; knead until smooth and satiny (you may have to knead at least 15 minutes).

Place in a large greased bowl, cover with a cloth and place in a warm place until double in bulk. Punch down, knead for several minutes. Put the dough in the greased bowl and let it rise again.

Divide the dough into 3 parts. Two for loaves and 1 part for the ornamentation (braid). Form the 2 parts into balls making sure the top is smooth and no air bubbles. The last piece of dough is divided into 3 pieces and each piece is rolled into a long rope (start at the center and roll outward). When you have 3 ropes done start braiding them together starting from the middle. When done place the braid across the middle ending underneath; break off any excess. Repeat with the rest. Make sure the braids are even. Creating cross or any design you choose on the top of the bread.

Set the loaves aside till they rise a little; be careful not to let them rise too much. Brush with a beaten egg diluted with 2 tsp. water. Bake at 400° F for 15 minutes; reduce temperature to 350° F and bake for about 40 minutes.

If it gets to brown cover with foil. Remove loaves from pans and cool.

\* To test if bread is done take out of pan and knock on the bottom if it sounds hollow it is done.

## Egg Cheese

1 dozen eggs  
1 ½ qt. milk  
1 tsp. vanilla  
1 Tbl. Sugar  
a pinch of salt

Beat together well. Cook slowly over low heat stirring constantly. When it looks like yellow cottage cheese and liquid separates, divide into 2 new knee high stockings. Tie it from the kitchen facet to drain off excess liquid for about 1 hour. Place on a cookie sheet with sides then flatten by placing a heavy object on top of the ball of cheese for about 1 hour. Once flattened; place in refrigerator overnight. Remove stocking and rap in plastic.

This is a very bland tasting cheese, not everyone cares for it but this is what I grew up eating at Easter.