

Folar de Páscoa - traditional Easter cake



Ingredients

- ✓ 400 gr flour
- ✓ 15 gr fresh yeast
- ✓ 45 gr caster sugar
- ✓ 90 gr butter
- ✓ 1 large egg
- ✓ 300 ml milk
- ✓ 1 teaspoon powdered aniseed
- ✓ 1 teaspoon cinnamon
- ✓ 1/2 teaspoon salt
- ✓ 2 hard boiled eggs, 1 beater egg for brushing

Directions:

The folar is a fancy bread, decorated with 2 or four boiled eggs.

Combine the crumbled yeast with 1/4 of the flour and 1/3 of the (warm) milk in a warm bowl.

Make a dough of these ingredients, cover the bowl and leave it to rise for ½ hour in a warm place.

In the meantime beat the egg, add the rest of the milk, sugar, salt and spices and mix well. Add flour gradually and work the dough for a few minutes. Add the soft butter and work it again. Add the yeast dough, mix it all and knead well. Cover the dough and set aside in a warm place to rise for 3 hours.

With floured hands, shape 1 big loaf and place the boiled eggs on top, half burried and secured with 2 strips of dough, crossing each other. Brush with the beaten egg and bake it in a hot oven (210 degrees C) until nicely brown.

Enjoy!