

RECIPE FOR

Three Kings Bread



YIELD:
12 SERVINGS



PREP TIME:
60 MINUTES



COOK TIME:
25 MINUTES

INGREDIENTS:

- 8 cups (1 kg) flour
- 1 ½ cups (260 g) sugar
- 1 tbsp (20 g) salt
- 0.5 oz (15 g) powdered milk
- 8 eggs
- 1 oz (30 g) yeast
- 3.5 oz (100 g) butter
- Zest of one lemon and one orange
- Dried fruit for decoration:
 - ¼ cup (50 g) dried figs
 - ¼ cup (50 g) dried orange
 - ¼ cup (50 g) dried lemon
 - ¼ cup (50 g) red cherries
- 3.5 oz (100 g) vegetable shortening

STREUSEL TOPPING

- 1 cup (100 g) powdered sugar
- 1 cup (150 g) flour
- 3.5 oz (100 g) butter

PREPARATION:

- In a large bowl, mix together all dry ingredients. Add the eggs and knead the mixture.
- Gradually add the butter and citrus zest to the dough. Knead until smooth.
- Let the dough ferment for 30 minutes, or until it doubles in size.
- Shape the dough into a ring, then brush it with a beaten egg for a golden finish.
- Decorate the ring with dried fruits and allow it to rest for another 15-20 minutes.

STREUSEL TOPPING

- In a separate bowl, mix the butter, powdered sugar, and flour to make a crumbly streusel topping. Place small amounts of the topping on various parts of the dough.
- Preheat the oven to 350°F (180°C) and bake the bread for about 25 minutes, or until golden brown.

