

Rosca de Reyes (Three Kings Bread) for Jan. 6

This is a new tradition in our house, inspired by my Mexican friends who serve this bread together with Mexican hot cocoa on Epiphany. Last year I found this recipe and I decided to bake my own Rosca de Reyes and it turned out fantastic. Can't wait to January 6, to bake it again. The tradition of this bread stems from 14th Century France. If you are able to purchase a Rosca de Reyes in a Mexican grocery store you will find that one or more plastic figurines representing baby Jesus are hiding inside the bread. Read more about the history behind here: <https://www.tripsavvy.com/rosca-de-reyes-1588674>

Mix the following:

½ cup of water (110 degrees)

1 pkg of dry yeast

1 tsp. granulated sugar

Add one cup of flour and set aside

Heat up 2/3 cups milk

Melt 6 tbsp butter

Add 1/3 cup granulated sugar

Let this mixture cool off until luke warm

Combine the yeast and the milk mixtures

Add:

1 tsp. vanilla

1 tsp. salt

½ tsp. almond extract

Zest of one orange

1 cup of flour

2 eggs

Beat mixture

Add 2 more cups of flour

Beat the dough for about 8-10 minutes

Cover and keep the dough in a warm place with no draft until doubled in size (about 1 hr.)

After finished rising:

Knead the dough on a floured surface.

Roll out the dough to a rectangle (60x30 cm)

Brush with 1/2 cup melted butter

Sprinkle with 2 tbsp. sugar

1 tsp. cinnamon

½ a cup chopped pecans

½ cup of dried cranberries

Candied orange peel

Roll up the dough and shape it to a round wreath on a cookie sheet

With a sharp knife make slashes at intervals around edge.

Let rise under cover for 40 min.

Brush with an egg

Bake for 25 min. 375 degree oven

Let cool on a rack

Make a glaze of 1 cup powdered sugar, ¼ tsp. vanilla and milk. Mixture should be fairly thick.

Pour over the cake.

Garnish with red and green candied cherries and sprinkle over with slivered almonds. That's it!

Lollo Enstad

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