

PAN DE MUERTO RECIPE

Pan de Muerto, also known as “dead bread,” is a soft sweet bread shaped into a round bun with bone shapes on top.



INGREDIENTS:

- 1/4 cup butter
- 1/4 cup milk
- 1/4 cup warm water
- 3 cups all-purpose flour
- 1 1/4 teaspoons active dry yeast
- 1/2 teaspoon salt
- 2 teaspoons anise seed
- 1/4 cup white sugar
- 2 eggs, beaten
- 2 teaspoons orange zest

DIRECTIONS:

- 1 Heat the milk and the butter together in a medium saucepan, until the butter melts. Remove from the heat and add warm water. The mixture should be around 110 degrees F (43 degrees C)
- 2 In a large bowl combine 1 cup of flour, yeast, salt, anise seed and 1/4 cup of the sugar. Beat in the warm milk mixture; then add the eggs and orange zest and beat until well combined. Stir in 1/2 cup of flour and continue adding more flour until the dough is soft.
- 3 Turn the dough out onto a lightly floured surface and knead until smooth and elastic.
- 4 Place the dough into a lightly greased bowl, cover with plastic wrap, let rise in warm place until doubled in size (about 1 to 2 hours). Punch the dough down, shape into large round loaf. Reserve enough dough to shape a round knob and bone shapes on top.
- 5 Place onto a baking sheet and loosely cover with plastic wrap. Let rise in warm place for about 1 hour or until about doubled in size.
- 6 Bake in a preheated 350 degrees F (175 degrees C) oven for about 35 to 45 minutes. Remove from oven let cool slightly then brush with glaze.
- 7 To make glaze: In a small saucepan combine the 1/4 cup sugar, orange juice and orange zest. Bring to a boil over medium heat and boil for 2 minutes. Brush over top of bread while still warm. Sprinkle glazed bread with white sugar.