



PAN DE MUERTO

Pan de Muerto is a soft sweet bread shaped into a round bun with bone shapes on top.

Enjoy with chocolate caliente or atole.

- 1 lb /500gr. Unbleached all purpose flour, plus 1/2 cup more for dusting and kneading
- 3/4 cup/200gr. granulated sugar
- 3/4 cup/200gr. Butter, room temp and cut in small chunks
- 1/2 cup/125gr. whole milk
- 2 teaspoons dry active yeast, equivalent to 1 7gr.package.
- 3 whole eggs
- 2 yolks
- 1 teaspoon salt
- 1 teaspoon orange blossom water / extract de flor de azhar
- 1 teaspoon ground anise seeds
- 1 teaspoon ground mexican cinnamon
- 1 the zest of one small orange

*Recipe by Mariana Nuño-Ruiz
and Ian McEnroe*

