

How to Make Pan de Muerto

A printable summary by Celebrate-Day-of-the-Dead.com

For photos and more detailed instructions go to <http://www.celebrate-day-of-the-dead.com/day-of-the-dead-bread.html>

This recipe takes about 4 hours (including preparation, rising, and baking) and makes 2 large loaves.

There are two main parts to this recipe: the dough and the glazing.

Dough Ingredients	Glaze Ingredients
<ul style="list-style-type: none">• 5 cups of all purpose flour (add more if needed)• 1/2 Cup of Sugar• 1/2 Cup of Milk• 1/2 Cup (1 stick) of Butter• 1/2 Cup of Water• 4 Eggs• 2 packets of yeast• 1tsp of Salt <p>Optional ingredients:</p> <p>You can customize this bread to your liking. Many recipes contain anise seed, but I prefer cinnamon. You can add <u>one</u> of the following:</p> <ul style="list-style-type: none">• Anise seed (1 tbsp)• Orange Zest (1 tbsp)• Cinnamon (1 tsp).	<p>These ingredients are boiled in a saucepan for 2 mins and then brushed on the loaves when they are fresh out of the oven. After glazing, sprinkle the loaves with some sugar.</p> <ul style="list-style-type: none">• 1/2 cup sugar• 1/3 cup fresh orange juice• 2 tablespoons grated orange peel for zest <p>Alternative Glazes</p> <p>If you don't like citrus there are other glazes you can try.</p> <ul style="list-style-type: none">• After baking, brush the loaves with about 1/2 stick of melted butter and then dust with sugar.• Before baking, brush the loaves with 1 beaten egg white and sprinkle with sugar.

1. Mix the following ingredients together into a large bowl: 1 1/2 cups of flour (put the rest aside), 1/2 cup of sugar, 2 packets of yeast, 1 tsp of salt, and any extras like anise seed or cinnamon. I added 1 tsp of cinnamon.
2. In a saucepan heat the milk, butter, and water on medium heat until the butter has melted. Then mix this in with the dry ingredients.
3. Add the 4 eggs and continue to beat or mix thoroughly while you slowly add the rest of the flour. It's quite hard work once the dough thickens (unless you have an electric mixer), but you should keep adding flour until it's soft and just slightly sticky.
4. Transfer the dough to a floured board and knead for 10 minutes until it is smooth and stretchy. Put the dough in a greased bowl, cover with plastic wrap, and allow to rise in a warm place until it has doubled in size. This should take about 90 minutes.
5. After the dough has risen take it back to the board and punch it down. You can then shape your dough however you like. Then let it rise for 1 hour.
6. Put the dough on a baking sheet and bake in the oven at 350 degrees F. Baking time depends on the size of your loaves. Small loaves should be baked for 20-30 minutes and large loaves for 30-40min. Just supervise your bread closely and take it out when it's a nice golden brown color.
7. While baking is in progress, prepare your glaze by boiling the sugar, juice and zest in a saucepan for 2 minutes.
8. When the bread comes out of the oven, brush on the glaze and sprinkle with sugar or decorate with colored icing.

For more information about celebrating the Day of the Dead, visit www.Celebrate-Day-of-the-Dead.com