

Recipe of Ukrainian dessert “Karavay”

Ingredients:

Milk 0.5
Eggs 5 pcs
Sugar 0.5
Oil 0.1
Yeast 0.01

Dissolve yeast in a little milk.

Add half a cup of flour and just one teaspoon of sugar.

Put the yeast in a dark but warm place.

They should triple in size.

When the yeast is ready, you can knead the dough.

To do this, dilute them in warm milk.

Add melted butter in a water bath.

Then sugar salt, eggs. At the end, add flour.

The dough should be tough.

Let it ferment for a few hours.

After the second rise of the dough, we take the dough and cut off a part from it.

We will go to decorate the loaf.

From the rest we form a ball and put it on a baking sheet or grease it with oil.

From other parts we make decoration for the loaf.

Lubricate with a loaf egg and lay out the decoration on it.

Bake at 180 degrees for about 20 minutes.