

# **Pan De Muerto**

YIELD Makes 1 (15-inch) round loaf or 2 (8-inch) round loaves

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## INGREDIENTS

1/2 cup butter  
1/2 cup milk  
1/3 cup water  
5 cups flour  
2 packets dry yeast  
1/2 teaspoon salt  
1 tablespoon anise seeds  
1/2 cup plus 1 tablespoon sugar  
4 eggs  
Glaze

## PREPARATION:

1. Heat butter, milk and water in small saucepan over medium-low heat until butter is melted and mixture is very warm but not boiling. Combine 1 cup flour, yeast, salt, anise seeds and sugar in large bowl. Add warm milk mixture; beat until well blended. Add eggs; beat until blended. Add 1 cup flour; beat until blended. Continue adding flour until dough is soft but not sticky. Knead on lightly floured surface 10 minutes or until smooth and elastic. Lightly oil large bowl; place dough in it. Cover dough with plastic wrap; let rise in warm place until doubled in bulk, about 2 hours. Punch down dough; shape into 1 or 2 loaves resembling skulls or skeletons, or round loaves with dough "bones" placed ornamentally around top. Let rise 1 hour.
2. Preheat oven to 370°F. Bake loaves on pizza stone or lightly greased baking sheet until loaf sounds hollow when tapped. Cool slightly on wire rack. Paint with Glaze while bread is still warm. Cool to room temperature before serving.

## Glaze

Place 1/2 cup sugar, 1/3 cup fresh orange juice and grated zest of 1 orange in a small saucepan. Boil 2 minutes. Paint on bread with a pastry brush.

This recipe appears in: [Halloween](#)