

## **Pan de Muerto** (serves 8)

### Ingredients:

- 1/4 cup butter
- 1/4 cup milk
- 1/4 cup water
- 3 cups flour
- 1/2 cup plus 1 tsp sugar
- 2 tsp anise seeds
- 1 1/4 tsp active dry yeast
- 1/2 tsp salt
- 2 eggs, lightly beaten
- 5 tsp orange zest
- 1/4 cup fresh orange juice

Heat the butter, milk and water in a small saucepan over low heat until the butter melts. Mix together 1 cup flour, 1/4 cup sugar, the anise seeds, yeast and salt in a large bowl. Stir in the milk mixture, eggs and 2 tsp orange zest until combined. Add the remaining 2 cups of flour, 1/2 cup at a time until fully incorporated.

Put the dough in a large greased bowl and cover with plastic wrap or a towel. Let rise in a warm place until doubled in size (1-2 hours). Punch down the dough and shape it into a round loaf. Transfer to a lightly greased baking sheet and cover loosely with plastic wrap or a towel. Let rise in a warm place until nearly doubled in size (1 hour).

Preheat the oven to 350 degrees F. Bake bread until the crust is deep golden brown (35-45 minutes). Remove from the oven and let cool slightly. Stir together 1/4 cup sugar, orange juice and remaining 3 tsp orange zest in a small saucepan. Bring to a boil over medium heat, cooking until the sugar dissolves (2 minutes). Brush warm bread with glaze, then sprinkle with the remaining 1 tsp sugar.