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Pan De Muerto Recipe: How To Make Day Of The Dead Delicious Bread In Easy Steps!



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By Latin Times | Nov 01 2017, 01:03AM EDT



If you're looking for a DIY gift with a more personal touch, then there is nothing better than gifting Pan de Muertos, the traditional bread for Day of the Dead. The bread has two crosses of dough on it to represent crossbones and is traditionally consumed with coffee or hot chocolate. Maria Valdez

The traditional bread of Mexican holiday Día de los Muertos is *pan de muerto*, which is consumed with coffee or hot chocolate. Generally speaking, the bread has two crosses of dough on it to represent crossbones. The bread is found in



full-proof recipe to share with you.

Ingredients:

1/4 cup margarine

1/2 cup milk

1/4 cup warm water

4 cups all-purpose flour

1 1/4 teaspoons active dry yeast

1 1/2 teaspoon salt

2 teaspoons anise seed

1/2 cup white sugar

4 eggs (beaten)

2 teaspoons orange zest

1/4 cup orange juice

1 tablespoon orange zest

2 tablespoons white sugar

Note: This recipe takes 2 hours, plus 1 hour for rising.

Directions:

- 1.** Combine the flour, yeast, salt, anise seed and 1/4 cup of the sugar in a large bowl. Set aside.
- 2.** Add the milk and butter in a heated medium saucepan and cook until the butter melts. Remove the mixture from the stove and add the warm water.
- 3.** Add the warm milk mixture to the dry ingredients and beat until even. Add eggs, one at a time, and the orange zest. Beat ingredients until well combined.



- Place the dough in a bowl, that has been greased (traditionally with lard), and place a plastic wrap over the bowl. Let the dough sit in a warm place so it rises until it doubles in size, approximately 1 to 2 hours.
- Bake the bread for 25 to 45 minutes in a preheated oven at 350 degrees F (175 degrees C).
- Remove the bread from the oven and brush the fresh bread with a glaze.

Glaze recipe:

Combine 1/4 cup sugar, orange juice and orange zest in a small saucepan.

Boil over medium heat for 2 minutes.

Be sure to brush over the bread while it is warm and sprinkle white sugar over the freshly glazed bread.

You can replace the orange flavoring with ground cinnamon, raisins, or almond extract if orange is not your flavor of choice.

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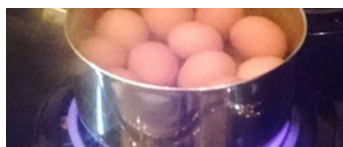
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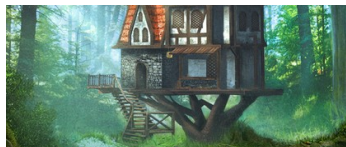
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Maria G. Valdez



Maria was born and raised in Dominican Republic, where she began her career in journalism covering human interest stories, entertainment, beauty and wellness for a national magazine. She moved to New York City to study Musical Theatre, but went back to journalism after graduating in an attempt of becoming the Latina Carrie

Bradshaw. She has an unhealthy obsession with JLo and claims to be Sofia Vergara's long-lost daughter, and has tried a crazy amount of treatments to keep looking young. She became a Zumba instructor for fun.

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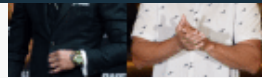
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