

CUZZUPA (CALABRIAN EASTER BREAD)

Cooking Times & Servings

Prep Time: 20 minutes

Rest Time: 1 hour

Bake Time: 35–40 minutes

Servings: 8–10

Ingredients

- 4 large eggs
- 1 cup sugar
- ½ cup unsalted butter, melted
- 4 cups all-purpose flour
- 4 teaspoons baking powder
- 1 tablespoon lemon zest
- 1 tablespoon orange zest
- 1 teaspoon vanilla extract
- ¼ teaspoon salt
- 1 egg (for brushing)
- 3–4 whole raw eggs (for decoration)
- Coarse sugar, for topping

Instructions

- 1. Preheat the oven**
Preheat your oven to **350°F (175°C)**. Line a baking sheet with parchment paper.
- 2. Mix the wet ingredients**
In a large bowl, beat together the eggs and sugar until light and slightly frothy.
- 3. Add butter and flavorings**
Stir in the melted butter, lemon zest, orange zest, and vanilla extract.
- 4. Combine dry ingredients**
In another bowl, whisk together flour, baking powder, and salt.
- 5. Make the dough**
Gradually add the dry ingredients to the wet mixture, mixing until a **soft dough forms**. The dough should be slightly sticky but easy to shape.
- 6. Shape the cuzzupa**
Transfer the dough onto a lightly floured surface and shape it into a **large rustic ring (about 10 inches across)**.
- 7. Add the eggs**
Place the whole raw eggs into the dough, pressing them gently into the surface. Lightly cross small strips of dough over them if desired to hold them in place.
- 8. Brush and decorate**
Brush the surface with beaten egg and sprinkle generously with coarse sugar.
- 9. Bake**
Bake for **35–40 minutes**, or until the cuzzupa is golden brown and cooked through.
- 10. Cool**
Let it cool on a wire rack before slicing.

Tips for the Perfect Cuzzupa

- Use **fresh lemon and orange zest** for the best flavor.
- If the dough feels too sticky, add a tablespoon of flour at a time.
- For a more traditional look, shape the dough into **braids, crosses, or crowns**.
- The bread should be **soft inside with a lightly crisp crust**.
- It keeps well for **2–3 days wrapped at room temperature**.