

CUZZUPE CALABRESI (CALABRIAN EASTER BREAD)

Cooking Times

Preparation time: 25 minutes

Baking time: 25–30 minutes

Total time: about 55 minutes

Servings: 6–8 cookies

Ingredients

- 4 ½ cups all-purpose flour
 - ¾ cup sugar
 - 3 large eggs (for the dough)
 - 3 hard-boiled eggs (for decorating)
 - ½ cup melted butter (*or ⅓ cup extra virgin olive oil*)
 - ½ cup milk
 - 2 teaspoons baking powder
 - Zest of 1 organic lemon
 - 1 egg + 3 teaspoons milk (for brushing)
 - Granulated sugar, for topping
 - Colored sprinkles (nonpareils)
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Instructions

1. Prepare the Dough

In a large mixing bowl, combine the **flour, baking powder, and sugar**.

2. Add the Wet Ingredients

Add the **eggs, melted butter (or olive oil), milk, and lemon zest**.

3. Knead

Mix and knead until a **soft, smooth dough** forms.

4. Shape the Cookies

Divide the dough and shape it into **rings, braids, nests, or traditional Easter shapes**.

5. Add the Eggs

Place a **hard-boiled egg in the center** of each shaped cookie and gently secure it with small dough strips if desired.

6. Decorate

Brush each cookie with the **egg and milk mixture**, then sprinkle with **granulated sugar and colorful sprinkles**.

7. Bake

Bake in a **preheated oven at 350°F (180°C)** for **25–30 minutes**, until golden.

Allow to cool slightly before serving.

Tips & Tricks

- Use **room temperature eggs** for a smoother dough.
- If the dough feels sticky, add **1–2 tablespoons flour at a time**.
- Traditional shapes include **rings, braids, hearts, and Easter doves**.
- These cookies stay fresh **2–3 days stored in an airtight container**.
- For extra aroma, add **½ teaspoon vanilla extract or a splash of anise liqueur**.