

Pan de Muerto

1st Dough

Ingredients:

- 4 cups of all purpose flour
- 2 1/2 teaspoons of salt
- 3/4 cup of sugar
- 1 1/2 teaspoon of dry yeast
- 1/2 cup + 2 tablespoons of water
- 3 large eggs slightly beaten
- Non salted butter for greasing

Preparation:

- In a bowl place the flour, salt, sugar and yeast; gradually add the water and the eggs.
- Mix until the dough has a sticky, elastic and bright consistency
- Place dough in a clean oiled and floured bowl.
- Cover with plastic and a towel.
- Keep at room temperature (ideal temperature 68° F) until it doubles in size, approximately 2 hrs.



2nd Dough

Ingredients:

- 1 1/4 Cups of sugar
- 1 cup of unsalted butter
- 4 cups of all purpose flour
- 8 egg yolks slightly beaten with 2 tablespoons of water
- 1/4 cup of water
- 1 tablespoon of orange blossom water or orange peel rind

Preparation

- Oil and four 4 cooking sheets.
- Place the first dough, sugar and butter in a bowl.
- Mix well adding the flour and egg yolks alternating little by little.
- Add the orange blossom or orange rind and keep kneading until you get a sticky, elastic dough. Due to climate variations it might be necessary to modify the amount of water.
- Place dough in a clean oiled and floured surface and shape it like a round cushion.
- Cover with plastic and a towel.
- Keep at room temperature (ideal temperature 68° F) until it doubles in size, approximately 2 hrs. or keep in the lower part of the refrigerator all night. The dough should be room temperature before working with it again.



3rd Step

Ingredients:

- 4 egg yolks slightly beaterd
- ¼ cup of melted butter
- 1/3 cup of sugar

Preparation:

- Place the dough on a floured surface. taking 3/4 of it and leaving the rest.
- Make a round shape cushion and press at the center forming an even round shape of about 8 inches in diameter and 1 inch thick leaving a thick edge like a *sombrero*. Place it in the floured cooking sheet and cover with an oiled plastic. Let it sit at room temperature for one hour till it grown in size.
- Take the remaining 1/4 of the dough and cut in 4 even parts. Shape one like a marble and the other 3 like ropes about 8 in long (this will represent the bones). Place them on a floured cooking sheet and cover with oiled plastic wrap. Let it sit for about one hour.
- Preheat the oven to 375° F. Carefully place the marble at the center of the dough and the ropes on the sides going down. The Marble represents the skull, press firmly with your fingers to create the eyes.
- Glaze with the egg yolks and bake in the upper rack for 15 to 20 minutes until the bread is golden and raised.
- Let it sit for 5 minutes and glaze with melted butter and sprinkle the sugar on top.

