

Kulich **Easter Cake**

“The cooking of the Easter cake is surrounded by many legends. It is only undertaken once a year but most households bake several Kulich for their own consumption and to give away to friends and relatives. There are many recipes for the cake. This is a relatively simple one which nevertheless takes some time to complete. The traditional cake should look like a chef’s hat, narrow and high, but it may be difficult to find a suitable pan.”

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| 2 eggs | 1/3 cup sultanas |
| 1 cup tepid milk | 1tbsp mixed dried fruit peel |
| 1 cup sugar | Pinch of salt |
| 1 tbsp yeast | A few drops of vanilla essence |
| 1 stick unsalted melted butter | A little oil |
| 3 cups plain flour | |

Dissolve the yeast in tepid milk, add sugar, eggs, melted butter, and mix well, using an electric mixer if available. Leave the mixture in a warm place for 4 hours to let the dough ferment and rise slightly. Fold in the flour, add the sultanas, peel, salt, and vanilla and knead well with oiled hands. Kneading is important. Grease a 9 inch cylindrical cake pan and line it with greased proof paper. The paper should protrude at least 6 inches above the top of the pan. Put the dough into the pan and leave it for another hour. This second rising must take place in the cake pan. Pre-heat the oven to 350F (approximately 200C) and bake for 45 minutes. Test to see if cooked. The day before eating, make a little icing (icing sugar and egg white), pour this over the cake to drop down like candle wax. Cut the cake in rounds as needed, replacing the top slice to keep the rest of the cake fresh.

Pashka **Easter Dessert**

“Paska” means Easter and this is the main Easter dish. It must be made in the shape of a pyramid, as large or as small as you wish. In Russia there were special wooden molds for making Paska. They were embossed with Christian symbols such as XB, which stands for Christ (X) is risen (B), or with the Russian Orthodox cross. The rich, sweet Pashka is eaten with Kulich, the light, dry Easter cake. THIS RECIPE REQUIRES NO COOKING!

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| 1 stick unsalted butter softened | 4 oz sultanas |
| 1 ½ cups sugar | 2 oz chopped almonds |
| 2 egg yolks | Few drops vanilla essence |
| 1 pound curd cheese | 1 oz chopped dried fruit peel |
| ¼ cup heavy cream | |

Beat together the butter and sugar. Add the egg yolks, curd cheese, and cream. Mix well to a creamy consistency. Add the almonds, vanilla essence, sultanas, and peel to the mixture. Place it in a well washed earthenware flower-pot lined with muslin, or in a tall plastic container with holes in the bottom. Stand the pot or container in a bowl to catch the excess liquid. Allow the mixture to settle into the shape of the pot or container. Fold the muslin over the top of the pot. Place a plate with a heavy weight on top of the pot and leave it in the refrigerator overnight. Turn out before serving and place dyed hard boiled eggs around it. Serve with Kulich.

How to Make 9 Natural Easter Egg Dyes

You can make easy, natural Easter egg dyes using fruits, vegetables, and spices from your fridge and pantry.

By Vanessa Greaves and Allrecipes Editors ([recipes.com/article/natural-easter-egg-dyes/](https://www.allrecipes.com/article/natural-easter-egg-dyes/))

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Dyeing Easter eggs is a beloved tradition and one of the most fun Easter crafts to share with kids of all ages. But, if you're turned off by the chemicals in store-bought Easter egg dye, try these nine natural options. Each features a colouring agent — a vegetable, fruit juice, or spice — that gives colour to hard-boiled eggs.

Note that natural egg dyes aren't as vivid as chemical dyes, but their muted colours are part of their homemade charm.

Natural Egg Dyes

First, we'll take a quick look at the basic process for making any natural egg dye and show you the ingredients you'll use for nine different colours. After that, you can experiment with other fruits, vegetables, and spices to see what gorgeously natural colours you can create. The rule of thumb is, if it stains your hands, it'll dye your eggs. There are two kinds of natural dyes: boiled and unboiled. Boiled dyes depend on the boiling process to extract colour from the materials you're boiling. Unboiled dyes are juices and brewed coffee.

How to Make Boiled Natural Easter Egg Dyes

1. Bring 2 cups water to a rolling boil.
2. Add colouring agent.
3. Reduce heat and simmer for 30 minutes or longer for the deepest colour.
4. Strain liquid into a large mason jar, and allow to cool to room temperature, 2-3 hours.
5. Stir in 2 tablespoons white vinegar and add 3 hard-boiled eggs.
6. Seal the jar, and refrigerate overnight or until the egg is the desired colour.
7. Rub dried eggs with a dab of vegetable oil to give them a shinier finish (optional).

Colours by Nature

Here are the materials you'll use to make natural Easter egg dyes:

1. Purple = 1½ cup shredded red beets
2. Rust = 7 yellow onion skins
3. Yellow = 3 tablespoons ground turmeric or cumin
4. Orange = 3 tablespoons chili powder
5. Sky Blue = 1½ cups shredded red cabbage
6. Green = 2 cups spinach

Natural Easter Egg Dyes: Unboiled

These final three options use undiluted liquids, so you can skip the boiled water step.

Directions

1. Strain liquid into a large mason jar.
 2. Stir in 2 tablespoons white vinegar, and add 3 hard-boiled eggs.
 3. Seal the jar, and refrigerate overnight or until the egg is the desired colour.
 4. Rub dried eggs with a dab of vegetable oil to give them a shinier finish (optional).
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7. Blue = 2 cups grape juice
 8. Royal Blue = 2 cups blueberry juice
 9. Brown = 2 cups brewed coffee (colour intensity depends on the coffee you use)

Now that you know how to make natural dyes with everyday kitchen ingredients, you can experiment with what's in your pantry.