

# Pan de Muerto

*Spanish for “bread of the dead”*

This sweet yeast bread is baked for the November 2 celebration known as the Dia de los Muertos (Day of the Dead) in Mexico.

## INGREDIENTS

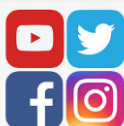
Anise seeds	1/2	tsp
Water	3	oz
Bread Flour	27	oz
Powder Sugar	4	oz
Salt	1	tsp
Instant Yeast	2	tsp
Water	6	oz
Eggs	3	oz
Orange Liquor	2	oz
Butter, Melted	4	oz
Orange Zest	1	ea (From 1 orange)

## METHOD

1. Combine anise seeds and 3 oz water in small pot, simmer till reduced in half to 1.5 oz. Strain, reserve.
2. Combine half of the flour, all of the powder sugar, all of the salt, and all of the yeast. Add 6 oz water and mix for 7 minutes.
3. Let rest for 30 minutes.
4. Add remaining bread flour, eggs, orange liquor, melted butter and orange zest. Mix 7 minutes.
5. Let ferment (double in size)
6. Punch dough down, remove all gas.
7. Portion dough into loafs and or rolls.
8. Proof till double in size.
9. Egg wash and Bake at 390 degrees.
10. Cool and Store till needed.

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