

### **Little souls / Saints' bones**

A pastry which could be a sacrifice for a deceased person; it could serve as alms for beggars during the Day of All Saints; and it was also given to relatives and neighbors after death of a family member. There are many ways to prepare this pastry. Most often it used to be made from a bread dough. It could have many shapes: bones, a shape "S", rolls, tails and many others.

- 1/2 kg of plain flour
- teaspoon of salt
- two teaspoons of sugar
- 30-40 g of yeast
- 1 egg
- 1-2 tablespoons of oil
- warm milk to make dough
- cream or egg yolk

Put salt, sugar and yeast into flour. Add egg, oil, and then gradually add milk until a smooth dough is produced. Let it rise and then make from it pastry of various shapes. Let them rise again. Then smear them with cream or egg yolk and bake in a hot oven (200°C).

### **Festive bread**

- Yeast (fresh) - 20 g
- Water (warm) - 300 ml
- Sugar - 2 tablespoons
- Salt- 1,5 teaspoons.
- Egg
- Butter – 1 tablespoon
- Flour - 550 g
- Oil - 50 g

Put water, sugar, yeast and 100 g of flour in a bowl. Stir, cover, and leave in a warm place until it will increase in volume (about 15 minutes). Add the rest of the ingredients (leave part of the egg to grease the top) and make a dough. Put it into a bowl, cover, leave in a warm place until it will rise (about 60 minutes). Knead the dough, divide it into 5 equal parts. Cover, leave for 15 minutes. Take 1 part of the dough, form a round cake, 1 cm thick. Place the cake on parchment paper. Smear it with olive oil (10 g). From the remaining 4 parts, form round cakes and add them gradually to the "pile", smearing each of it with oil. Cut the "pile" with a knife through all the layers. Expand each segment outward, unfolding the layers. Put the bread with the paper into a pan. Cover, leave for 20 minutes. Smear it with the egg. Preheat the oven to 200°C, put the loaf in the oven, bake for 40 minutes. Take out, cool on the grate. Wrap in a linen towel.

### **Mazanec or Easter loaf**

A loaf which is usually baked on Easter from a sweet, boiled dough which is also used for Christmas, one of the oldest types of Czech and Slovak cereal bread. The baking has traditionally taken place on White Saturday. In the past, its composition differed depending on who it was designed for. The bread for servants was made from a plain dough; for family and guests the dough was enriched with almonds and/or raisins.

- 600 g of flour

- 42 g of fresh yeast
- 0.25 l of milk
- 120 g of butter
- 70 g of sugar
- salt
- a bit of lemon peel
- 3 egg yolks (size M)
- 120 g of raisin
- 1 yolk for smearing
- almond chips

Make a smooth dough from flour, yeast, sugar, warm milk, butter, salt, lemon peel and yolks. Add raisins, cover and leave for 20 minutes. Divide the dough into two loaves, knead each of them, smear with an egg yolk or cream and cut crosses on their surface. Heat oven to 200°C, put the loaves inside, then lower temperature to 190 °C and bake for about 25 minutes.