

# Kulich

¼ cup water, 100 to 110 °F  
1 envelope yeast (2 ¼ tsp)  
½ cup sugar  
¾ cup warm milk  
½ cup (1 stick) butter, melted and cooled  
2 eggs  
2 egg yolks  
¾ cup golden raisins  
¼ cup raisins, dried cranberries, mixed glazed fruits, etc. (optional)  
Zest of ½ orange  
Zest of ½ lemon  
½ tsp salt  
4 cups sifted flour  
For baking: two metal cans of about 40 oz each

Place water and yeast into the bowl of an electric mixer and whisk until it bubbles. Add sugar, milk, melted butter, eggs, egg yolks, raisins, lemon zest, and orange zest. Beat using the paddle attachment on medium speed until well mixed. Add salt and gradually add flour. Switch to dough hook as the dough gets thick, and knead with the hook on medium speed for 5 minutes. Cover with a towel and let rise in a warm place until double, about 1 hour.

While the dough is rising, butter and flour (or line with parchment paper) the two cans. After rising, divide the dough evenly between the two cans. They should fill the cans a bit more than half. Cover again with the towel, and let rise again until double, about 40 minutes. During this time, preheat the oven to 325°F. Bake for 1 hour, or until the tops are golden and puffed. If the tops become too brown before baking time is up, cover them with a damp paper towel to prevent burning.

Glaze: 1 ½ cups powdered sugar, 1 tsp vanilla extract, and enough juice of the zested orange to make a smooth thick glaze. Dip the tops of the cooled kulich into the glaze and let it drip down the sides.

## Cheese Pascha

500 g (16 oz tub ok) cottage cheese

1 stick butter, softened

½ cup powdered sugar

1 cup (1 block) cream cheese (original is mascarpone)

1 tsp vanilla extract (original is a scraped vanilla bean or a scraped cardamom pod)

zest of ½ orange (lemon also ok)

juice of ½ orange (lemon also ok)

Squeeze the cottage cheese through a cheesecloth to remove as much liquid as possible.

Cream the butter and sugar, then add the remaining ingredients and beat until smooth. Let it drain for 5-6 hours through the cheesecloth to remove any excess liquid.