



Pan De Muerto

(Remake of Sarah House's Bob's Red Mill recipe - <http://www.bobsredmill.com/recipes.php?recipe=7314>)

¼ cup warm water
 2 ½ teaspoons yeast
 1/3 cup sugar
 1 Tablespoon Xanthan Gum
 ½ cup Orange juice with calcium
 3 Eggs at room temperature
 ¼ cup Blue Bonnet Light Margarine (or other GFCF margarine)
 ¾ teaspoon salt
 2 teaspoon Anise seed
 1 teaspoon Orange zest
 4 to 5 Cups GF Flour Blend

1 Egg for egg wash
 1 Tablespoon cold water
 ¼ cup color granulated sugar for garnish

Stir yeast and 1 t sugar into water and let set until it starts to bubble about 5 minutes. Stir in 3 eggs, orange juice, sugar, xanthum gum, anise seed, orange zest and salt until well combined.

Mix in margarine. Now beat in flour one cup at a time with mixer. Should be a stiff batter. When too stiff to beat with mixer, work in a little more with your hands until forms a soft dough. If too stiff will be dry.

Set aside about 1/6 of mixture for decorations.

Place parchment on a cookie sheet. Wet hands and shape dough into a round loaf. Shape remaining dough into bones and/or skulls and set on top of loaf.

Cover with wet tea towel and let rise until doubled about 1 hour.

Preheat oven to 350. Mix egg and water until fluffy and brush over loaf. Sprinkle with sugar.

Bake until browned 35 to 45 minutes Should reach an internal temp of 205 degrees Fahrenheit .

<http://www.lincolntent.com/GFCF-Bread.html>