



What to prepare before class:

## 6. Sweet Breaded Bread Vánočka

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### Vanocka – Sweet Czech Christmas Bread

1 loaf (about 12 servings)

**This recipe is written for 1 regular size Vanocka, but I would recommend that everyone prepare at least 3 separate doughs, so we have enough material to practice Vanocka assembly in the class.**

Ingredients:

Leaven:

**½ cup** of lukewarm milk - about 90 to 100°F (preheat in a microwave)

**½ cup** of bread flour (or all-purpose)

**1 TBSP** of confectioners' sugar

**1 TBSP** of active dry yeasts

Dough:

**½ cup** of raisins

**2 TSP** of rum extract

**2 eggs** - room temperature (remove from the fridge about an hour before preparing the dough)

**1 cup** of granulated sugar

**1 stick (¼ LB)** of soft butter – room temperature but not melted (room temperature)

**1 TSP** of vanilla extract

Zest for 1 lemon

**4 cups** of bread flour (or all-purpose) + **extra** flour for flouring the surface

**½ cup** of lukewarm milk - about 90 to 100°F (preheat in microwave)

Egg brush:

**1 egg**

**¼ cup** of milk

Final touch:

Sprinkle with confectioners' sugar

Tools:

Measuring Spoons & Measuring Cups



2 Small Mixing Bowls (about 1 QT)

Whisk

Kitchen Mixer with Whisk and Hook Attachment

Plastic Wrap

Bowl Scraper or Silicone Spatula

Small Hand Grater or Zester

Measuring Pitcher or Small Glass/Ceramic Mixing Bowl

Silicone Brush

Medium Size Baking Sheet with Parchment Paper

Additional Preparation steps:

Aside from preparing the ingredients and tools listed above, please perform the following preparation steps before taking the class:

**About 3 – 4 hours before class:**

**1. Leaven:**

1.1. Place into a medium mixing bowl:

**½ cup** of lukewarm milk

**½ cup** of bread flour

**1 TBSP** of confectioners' sugar

**1 TBSP** of active dry yeasts

Thoroughly stir with a whisk until fully combined (about 1 - 2 minutes).

1.2. Cover with plastic wrap and using a knife, create 1 small hole to let the leaven breathe.

1.3. Set aside until it doubles in volume (about 15 – 20 minutes).

**2. Raisin preparation:**

2.1. Place into a mixing bowl:

**½ cup** of raisins

**2 TSP** of rum extract

Thoroughly stir.

2.2. Let it sit on a countertop until needed in a later step.



### 3. Dough:

3.1. Place into a kitchen mixer with a whisk attachment:

**2** eggs - room temperature  
**1 cup** of granulated sugar  
**1 stick (¼ LB)** of soft butter  
**1 TSP** of vanilla extract

Whisk on high speed until fully incorporated—the butter is fully incorporated, and a creamy texture is reached (about 2- 4 minutes).

3.2. Replace the whisk attachment with a hook attachment and add:

Leaven from step 1  
Zest for 1 lemon  
**4 cups** of bread flour  
**½ cup** of lukewarm milk

Knead on slow speed until all ingredients are partially combined (for about 1 – 2 minutes).

3.3. Then increase the speed to medium-high and knead until nicely combined (about 1 - 2 minutes).

3.4. Then add:

Raisins from step 1 (including the rum residue)

Process it for an additional minute until incorporated.

3.5. The final dough is slightly sticky and can partially stick to the bottom of the bowl. Use a bowl scraper to release it from the hook and the bottom of the bowl.

### 4. Raise the dough:

4.1. Remove the mixing bowl from the mixer and cover with plastic wrap (make some holes to let the dough breathe).

4.2. Let it rise in a warm place until it has doubled in size (about 2 - 3 hours).

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Please let me know if you have any questions: [tom@tomthechef.com](mailto:tom@tomthechef.com)