

## Famous Family Recipe: Choereg by Matthew Iskenderoglu

### Gardenview Elementary

One of my favorite treats that my Mom makes is Choereg. It is a traditional Armenian sweet bread, and my Mom makes it only at Easter time. The recipe was passed down from my grandmother to my mother. It takes the whole day to make and is well worth the wait. A chocolate coin is baked into the bread and whoever gets that slice will have good luck.

The secret ingredient is Mahleb. Mahleb is a very expensive spice imported from Syria. Mahleb is a sweet nutty spice that gives the choreg its special flavor and aroma. The whole house smells amazing on baking day. Here is my Mom's recipe, hope you enjoy it as much as we do!

#### Ingredients

1 cup milk, 1 cup margarine, 1 cup butter, 1 cup sugar, ½ cup lukewarm water , 2 packages of active dry yeast, 5 eggs, 6 cups all purpose flour, 1 ½ tsps. baking powder, a pinch of mahleb, 1 ½ tsps. salt, 1 egg beaten.

#### Directions

1. In a saucepan combine the milk, butter, margarine. Once mixture is melted add sugar until dissolved. Set aside to cool.
2. In a small bowl dissolve yeast and sugar into lukewarm water. Let stand until foamy.
3. Crack eggs into a bowl stir a bit to break up yolks. Slowly pour into the warm butter mixture whisking constantly.

4. In a large bowl, combine the flour, baking powder, mahleb and salt. Make well in the center and pour in wet mixture. Stir until it forms sticky dough, and knead for about 10 minutes. Place in an oiled bowl and let rise for 2 hours.
5. When the dough has doubled punch it down and let it rise again.
6. Separate the dough into five portions, and then separate each dough into thirds. Make three ropes and braid each loaf. Set the loaves aside to rise again. Once you can leave an indent in the dough from your finger, brush with egg wash and place in the oven at 350 degrees for 25 minutes.

Name of Student: Matthew Iskenderoglu  
Age: 10 years old