



Pan de los Muertos (Bread of the Dead)



DRY INGREDIENTS

- 3 1/2 cups white flour
- 1/2 cup amaranth flour
- 4 teaspoons baking powder
- 4 Tablespoons sugar
- 1/2 teaspoon salt

WET INGREDIENTS

- 2 eggs
- 1 1/3 cups milk
- 1/2 cup vegetable oil

... TOPPING ...

- 1/2 cup brown sugar
- 2 Tablespoons flour
- 1 teaspoon cinnamon
- 2 Tablespoons melted butter

Preheat the oven to 350°. Combine topping ingredients and set aside. In a large mixing bowl combine the dry ingredients. In a medium bowl combine the wet ingredients. Add the wet ingredients to the dry ingredients and mix well. The dough will be sticky.

Sprinkle flour on a clean surface and put a little on your hands. Mold your dough into any shape you wish. Place dough on a cookie sheet (greased) and sprinkle the topping on it. Bake for 15 - 20 minutes, until golden brown.