

Make *Pan de Muerto*

Pan de Muerto (Bread of the Dead) is special bread that is baked and eaten only during festivities for the Day of the Dead. It is used as an *ofrenda*, or offering, to the souls that have passed away. Its shape is meant to represent a fragmented skeleton.



Ingredients for bread

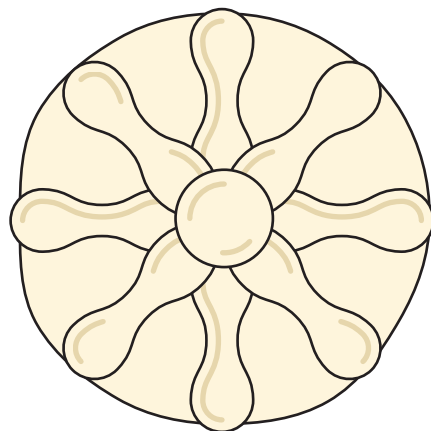
- 2 cups all-purpose flour
- 2 teaspoons baking powder
- 2 tablespoons sugar
- 1/4 teaspoon salt
- 1 egg
- 2/3 cup milk
- 1/4 cup vegetable oil
- anise extract

Ingredients for topping

- 1/4 cup brown sugar
- 1 tablespoon all-purpose flour
- 1 teaspoon ground cinnamon
- 1 tablespoon melted butter

Instructions

1. Preheat the oven to 400°F.
2. Grease a large cookie sheet
3. Mix the flour, baking powder, sugar, and salt in a large bowl.
4. Mix in the egg, milk, vegetable oil, and ten drops of anise extract until dough is smooth.
5. Mold most of the dough into one large round shape. With the rest of the dough, mold the bones for the top: a round knob for the skull and strips of bones rolled in between your fingers to make bones. Place the skull in the center with the strips of bones laying across it.



6. In a smaller bowl, mix all the ingredients for the topping. Sprinkle the topping on the dough.
7. Bake for 20 to 25 minutes. Serve warm and enjoy.