

# Master class: Russian Easter bread: Kulich (kooleech)



St.Katherine Orthodox Church, 2720 Loker Avenue West,  
Suite C, Carlsbad

Sat. Feb. 20, 2016 --- 9AM to Noon

**Class cost \$15, yields one Kulich.**

**Cost is for ingredients; donations are welcome.**

Please make checks out to St. Katherine Orthodox Church

Each participant (woman OR man) will mix own kulich under supervision, and be shown tips on decorating and serving for Easter.

Supervising chefs: Irina Kotek, Elena Borowski, Nadia B. Scott

**Class size limited to 8 people.**

Please register *as soon as possible* with Elena:

[bookstop@mac.com](mailto:bookstop@mac.com). You must receive email confirmation to be certain you are in the class.

From start to finish the process for this recipe takes 4-5 hours. [If I had used my mother's recipe it would have taken around 12 hours, but that is impractical in a class situation]

Those who have to leave after the basic 2-3 hour class, can do so. Supervisor(s) will stay to watch the breads rise and finish baking. Your fully baked Kulich needs to be picked up Sunday Feb. 21st after Liturgy, ca. 11:45 AM. Take it home and freeze it till Easter!

We know of a handful of people who are interested.

**If the requests are higher than our first class capacity, we may have to schedule another class in April.**

Thank you for supporting this effort on the part of St. Katherine's parish to pass on and promote Eastern Orthodox traditions!

**Special request:** those who register for the class, please let Elena know if you have a good power mixer with two or three bowls, and are willing to bring it to class? We have access to two, but up to four mixers would be really helpful.

**Supplies to bring to class, please [if not, we will have to share] :**

Apron

Paper and pencil for taking notes

Measuring spoons

Grater or zester (for grating nutmeg, lemon and orange zest)

Small paring knife for scraping and chopping a whole vanilla bean into little pieces.

One or more measuring cups

Small bowl, about quart size to hold your initial yeast mixture

Spoon for mixing

All would be helpful. Thank you. ....Elena



**COMING SOON:** we have scheduled a master class in making **Cheese Paskha (Sat. March 5)** and a master class in making an **Easter Napkin (Sat. April 9)** for your Easter basket. Watch for detailed flyers and register using Elena's email: [bookstop@mac.com](mailto:bookstop@mac.com)...Thanks.