

egg Bread



Recipe by *Chris Fennimore*

INGREDIENTS:

- 1 ½ cups milk
- ½ stick butter (4 tablespoons)
- 1/3 cup sugar
- ½ cup warm water (less than 115 degrees)
- 1 tablespoon yeast
- 5 cups flour
- 1 tablespoon salt
- 1 egg
- 1 egg for brushing

DIRECTIONS:

Scald the milk in the microwave. Remove the skin that forms on top of the milk. Pour into a large bowl or the bowl of your stand mixer and add the sugar and butter. Stir to dissolve. In a small cup sprinkle the yeast over the warm water and let sit for 2-3 minutes to proof.

Put 5 cups of flour into the large mixing bowl. Add the yeast mixture, salt and egg. Mix on low until well blended then on medium low to knead for 8 minutes. If the dough does not clean the side of the bowl after 8 minutes of mixing, add one tablespoon of flour at a time until the dough comes together in a ball. Remove from the bowl and knead a few times into a smooth elastic ball. Put back in the bowl and cover with plastic wrap and a towel. Allow to rise for at least one hour or until doubled in bulk.

Divide the dough into three pieces and braid into a loaf. Place the loaf on parchment paper on a baking pan. Brush the loaf with a beaten egg. Allow to rise for an hour. Preheat the oven to 350 degrees and bake for 30-40 minutes or until the loaf is dark brown and a thermometer registers 200 degrees.

Let rest for 20 minutes before serving.

Notes:

