

Braided Bread

(Given to me by Jeanne Mealey)

Heat to lukewarm:

¼ c. water

2 c. milk

¼ c. butter

Add, using mixer:

2 packets dry yeast

2 eggs

3 T. sugar

1 T. salt

3 ½ c. flour

Beat until well blended. Using a spoon to mix, add 3 ½ - 4 C. more flour. Allow to rest for 10 min. Knead for 10 min. Divide into 2 or 3 portions and make 2 or 3 braided loafs. Do so by dividing each portion in to thirds and rolling each 1/3 portion into long snakes of equal length. Braid them together. I usually make 2 loaves.

Let the braided rolls rise until double. If desired, brush each loaf with a mixture of egg yolk & 1 T. water. Sprinkle with sesame or poppy seeds.

Bake at 350° F on a greased cookie sheet for 35-40 minutes until golden brown.