

Rustic Egg Bread

Adapted from Bon Appetit – From My Carolina Home blog

1 package yeast
1/4 cup warm water
1/4 cup sugar
1/4 cup softened, unsalted butter
2 teaspoons salt
1 cup milk
1/4 cup water
2 eggs, lightly beaten
4-5 cups flour
Melted butter



Dissolve yeast in warm water. Scald the milk in a small saucepan, and pour into large bowl. Add sugar, butter, salt, and milk in a large bowl and stir until butter melts. Add water, stir to combine and let cool. Add yeast mixture, eggs, and 2 cups flour; mix at low speed until smooth. Stir in enough remaining flour to form a soft dough.

Place in greased bowl; turn once to grease top. Cover and let rise in warm place free from drafts until doubled, 1-1/2 to 2 hours.

Punch down. Cover and let rise again until almost doubled, about 30-45 minutes.

Divide into three portions. On a floured surface, shape each into a 14-inch-long rope. Braid the ropes together on greased baking sheet; pinch ends to seal. Spread the braids apart a little in the middle to create an oval. Do not stretch dough. Cover and let rise until doubled, about 45-60 minutes.

Bake at 375° for 20-25 minutes. Brush melted butter over loaf.

Yield one loaf.