



BRIOCHE BRAIDS

- 1 Cup Scalded Milk
- 1 Cup Butter
- 2 Teaspoons Salt
- 1/2 Cup Sugar
- 2 Cakes Yeast
- 1/4 Cup Lukewarm Water
- 4 Eggs, Beaten
- 4 1/2 Cups Sifted Flour

DIRECTIONS

1. Scald milk.
2. Add butter, salt and sugar.
3. Stir until the butter melts.
4. When lukewarm, add yeast that has been softened in lukewarm water.
5. Add beaten eggs.
6. Beat flour into mixture.
7. Let rise in a warm place for 6 hours.
8. Chill until ready to use.
9. Dust a breadboard lightly with flour and roll dough gently into a sheet 1/2 inch thick.
10. Cut into 1/2 in strips leaving one end uncut.
11. Place on a greased baking sheet and brush the cut edges with melted butter.
12. Fold the strips over each other to form a braid.
13. Pinch both ends of the braid together, flatten and press down on pan to prevent strips from separating and losing their shape.
14. Brush top with melted butter.
15. Let rise until doubled in bulk.
16. Bake in a 400 degree oven for 20 minutes.