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BRAIDED ONION BREAD

- 1 Package Yeast
- Warm Water
- 1 Cup Sour Cream
- 1 Envelope Swiss Onion Soup Mix
- 1/4 Teaspoon Baking Soda
- 2 Tablespoons Granulated Sugar
- 2 Teaspoons Salt
- 2 Tablespoons Soft Butter
- 3 Eggs
- 6 1/2 Cups Sifted Flour

DIRECTIONS

1. Sprinkle yeast onto 1/4 cup warm water.
2. Combine sour cream, soup mix, baking soda, salt, sugar, butter, 2 beaten eggs, and 1 cup warm water.
3. Stir in yeast until smooth.
4. Gradually add enough flour to make a stiff dough.
5. Place on a lightly floured board and knead for 5 minutes.
6. Place in a greased bowl, turning to coat.
7. Cover and allow to rise until doubled in bulk.
8. Punch down.
9. Divide dough in half.
10. Divide each half into thirds.
11. Roll each portion into a 15 inch long strip.
12. Braid three strips together, sealing ends.
13. Repeat with remaining dough.
14. Place on greased sheets, side by side.
15. Cover and allow to rise until doubled in bulk.
16. Heat oven to 350 degrees.
17. Brush braids with remaining beaten egg.
18. Bake 40 to 45 minutes.
19. Cool on wire racks.