

Jenny's Egg Bread

If you like bread pudding, you'll think you're in heaven if you make it with this soft, fragrant bread. Ditto for French toast. Use RapidRise or an instant yeast and you won't have to "proof" the yeast. I prefer to use bread flour but you can use all-purpose too. Baking bread takes time but this one is really worth the effort!

2 1/4 cups bread flour
2 teaspoons Fleischmann's RapidRise yeast
1 1/2 Tablespoons sugar
1 teaspoon salt
3/4 cup warm 1% milk (about 120°)
2 1/2 Tablespoons canola oil
1 egg + 1 yolk, lightly beaten
additional 1/2 cup bread flour
additional egg yolk for egg wash
1 Tablespoon poppy seeds

1. Combine the flour, yeast, sugar and salt in a large bowl.
2. Warm the milk on the stove or in a microwave (about 40 seconds in mine).
3. Add warm milk, oil, and egg + yolk to the flour mixture.
4. Beat on high speed for two minutes.
5. Using a spoon, add about 1/2 cup more flour.
6. Knead the dough on a floured surface until it's smooth & elastic, about 100 turns.
7. Place in a greased bowl, turning to grease both sides, cover with plastic, and rise in a warm spot until it doubles in size - about 1 hour.
8. Meanwhile, line a baking sheet with parchment paper. Prepare egg wash by combining 1 egg yolk with 1 teaspoon water.
9. Punch down the dough and form into three 16-inch long strips.
10. Braid as you would hair, tucking ends under and place on baking sheet. Cover with greased plastic and rise in a warm spot until double in size – about 30 minutes. While bread rises, preheat oven to 375°.
11. Brush loaf with egg wash and sprinkle with poppy seeds.
12. Bake for 25-30 minutes. If top starts to brown too much, cover with a foil tent. Remove immediately to cool on a wire rack.