

Beautiful Braided Bread

Ingredients:

5 3/4 - 6 cups flour (depending on your humidity)
2 cups water
1 egg
1/2 cup veg oil
1/2 cup sugar
2 1/2 tsp salt
1 TBSP yeast

Topping:

1 egg
1 tsp water
1 1/2 TBSP Kosher Salt

DIRECTIONS:

There's a couple ways you can do this.

OPTION 1: My favorite is using the bread maker on the dough cycle. I like doing this because I just dump everything in and come back to it after an hour and a half. If you're using a bread maker- toss it all in and put it on the dough cycle.

OPTION 2: If you're using a Kitchen Aid or Bosch mixer, put everything in the mixer with the dough hook and let it work for 30 minutes. Then let it rise for one hour.

When your dough is mixed, divide it into 3 equal parts. Keeping the top of the loaf intact, slice dough into 3 strips and braid- Right side over middle strip, then left side over middle strip until at the end of the strips. Tuck dough under at the end.

Time to get your topping ready! Whisk together egg and water. Brush over the bread loaves. Sprinkle with Kosher salt.

Preheat oven to 375 degrees. Put loaves in the oven for 22-25 minutes. Pull out and enjoy!!

 Helping of Happiness