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Recipe by: Laura Vitale

Makes 2 Loaves

Prep Time: 20 minutes

Cook Time: 30 minutes

Ingredients

- __ 5-1/2 to 6 cups of All Purpose Flour
- __ 1-1/2 Tbsp of Active Dry Yeast
- __ 1-1/2 tsp of Salt
- __ 1/2 cup of Warm Water, about 110 degrees
- __ 1/2 cup of Warm Milk
- __ 3/4 cup of Granulated Sugar
- __ 4 Eggs
- __ 8 oz (1 cup) of Unsalted Butter, softened at room temperature
- __ 1 Tbsp of Honey
- __ Eggwash (one egg beaten with a tablespoon of milk)
- __ Sprinkle of Pearled sugar

1) In a small bowl, add the water, one teaspoon of sugar and the yeast, set aside to activate the yeast, about 5 to 10 minutes.

2) In the bowl of a standing mixer fitted with a paddle attachment, add 4 cups of the flour, sugar, salt, milk, eggs and yeast mixture, mix on medium speed until the dough starts to come together.

3) As the dough starts coming together, add the butter in little pats (and honey at this point) , and as you add the butter, gradually add the remaining flour (watch the video for clear instructions) and keep doing this and allow the dough to knead until it comes together into a soft tacky dough.

4) Dump the dough onto your work surface, cut in half so you have 2 even pieces, form into a ball and place them in either in an oiled bowl (one for each) or together in a oiled 9x13 inch pan. Cover with plastic wrap and allow it to rise somewhere warm for about an hour or until doubled in size.

5) Grease 2 8x4 inch loaf pans and set them aside. Dump the risen dough on your work surface, lightly punch it down, knead it for a few seconds, form it into a loaf and place the loaf seam side down in your prepared pan, lightly cover the pans with a lint free kitchen towel and allow to rise until the dough domes the top of the pans, about 45 minutes.

6) Preheat your oven to 350 degrees, lightly brush the top of the risen bread with some eggwash, sprinkle some pearled sugar over the top and bake them for about 25 minutes or until deeply golden brown. Allow to cool in the pans for 5 minutes then take them out and place them on a cooling rack until completely cooled.

