

Brioche

Thanks to Tracy Peer for creating this slightly sweet tea bread.

1 bag Country French Bread Mix (3 3/4 cups)
1/2 teaspoon salt
1 Tablespoon yeast
1/4 cup sugar
1 1/4 cups warm milk
1 stick butter, melted
3 eggs
2 tsp. lecithin
wash
1 egg
2 Tablespoons milk

- 1) Combine mix, salt, yeast, sugar, warm milk, melted butter, eggs and lecithin. Beat ingredients for 4-5 minutes.
- 2) Oil a large brioche pan. Place dough into pan and allow to rise until dough reaches the top of the pan.

Preheat oven to 375 degrees

- 3) Brush top with egg wash.
- 4) Bake 30-35 min. or until a toothpick inserted in the center comes out clean.
- 5) Remove from pan and cool completely and wrap or serve warm.

Variations:

Apple-Raisin Brioche

1 large apple, chopped
1 Tablespoon butter
2 teaspoons cinnamon
2 Tablespoons sugar
1/2 cup currants or golden raisins.
1 recipe brioche dough

- 1) In a medium saucepan, cook apples, butter, cinnamon, sugar, and currants until apples are soft.
- 2) Prepare dough as directed
- 3) Oil a large Brioche pan and place half the dough into the pan.
- 4) Cover with apple mixture, top with remaining dough, and smooth.
- 5) Allow to rise in a warm environment until dough reaches the top of the pan.

Preheat oven to 375 degrees

- 6) Brush with egg wash. Bake 30-35 min. or until a toothpick inserted in the center comes out clean.

Cinnamon-Raisin Buns.

1 recipe brioche dough, prepared and allowed to rise
1/2 sugar
1/2 cup brown sugar
1 Tablespoon cinnamon
1/2 cup raisins
water, for spraying dough
1 roll dental floss

Preheat oven to 375 degrees

- 1) Combine sugars and cinnamon in a small bowl. Set aside

- 2) Roll our dough to 10 x 16 inches. Sprinkle dough lightly with cold water (A spray bottle works well).
- 3) Cover dough with the cinnamon/sugar mixture. Rub mixture into dough with the palm of you hand. Sprinkle raisins over the dough.
- 4) Using the piece of plastic wrap, roll dough into a tight roll. (Roll dough by picking up the longest end).
- 5) Cut the dough into 2 inch rolls using the dental floss. (Slide dental floss under the dough, lift floss, as if you were tying it, and pull tightly. This will cut buns without distorting inner spiral)
- 6) Place on a baking sheet and bake for 30 - 35 minutes or until golden brown.