

Brioche

Sensible Cooking Cookbook

½ cup unsalted butter
½ cup milk
2/3 cup water (very warm)
1t sugar (for yeast mixture)
2 eggs
3T yeast
¼ cup sugar
1t salt
3 cups bread flour

In Bosch Mixer Bowl with dough hook attached, mix water with yeast and 1t sugar.

In a separate bowl, mix together the flour, ¼ cup sugar and salt

In a saucepan, heat butter and milk together until butter has melted.

Pour milk mixture into Bosch bowl. Add eggs and mix. Once mixed, add flour mixture. Knead on speed 1 for 2 minutes. Switch to speed 2 and continue for 4 minutes.

Remove dough from mixer and shape as desired. Using an egg wash (egg yolk mixed with water), brush brioche before placing it in the oven. Allow the dough to rise for about 30 minutes to an hour (until it has doubled in size). Bake at 375 for 15 – 20 minutes. (15 minutes for buns, 20 minutes for a loaf).

Variations:

Add raisins and cinnamon
Add chocolate chips and nuts
Add sausage and cheese
Add cheese and herbs

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