



CS Bread Braid

Source: adapted from *tasteofhome*

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Captain's Shack PDF: CS-Bread-Braid.pdf

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Prep: 35 min. + rising Bake: 20 min. +

cooling Yield: 1 loaf Serves: 32

Note: Great as a holiday bread and it is great toasted. Good sourdough variation. This bread

is much like the Jewish *challah*.

Ingredients:

2 pkg Active Dry Yeast or ½ oz Bulk Active Dry Yeast

4½ oz Warm Water, 110°F to 115°F

2 lg Eggs

⅓ cup unsalted Butter, softened

3½ oz active Sourdough Starter

¼ c Sugar or a good honey

1 t Celtic Sea Salt

4½ to 5 cups All-Purpose Flour

1 lg Egg Yolk

1 T Water

Directions:

Preheat oven to 350°F

In a small bowl, dissolve yeast in warm water. In a large bowl, combine eggs, butter, sugar or honey, salt, yeast mixture, sourdough starter and 3 cups flour; beat on medium speed 3 minutes. Stir in enough remaining flour to form a soft dough.

On a floured surface, knead dough until smooth and elastic, 6-8 minutes. Place in a greased bowl, turning once to grease the top. Cover and let rise in a warm place until doubled, about 1 hour.

Punch down dough. Turn onto a lightly floured surface; divide into four portions, cut in half then each piece in half again. Shape each into an 18-in. rope. Place ropes side by side on a greased baking sheet. Beginning at one end, braid dough by placing the first rope over the second rope, under the third and over the fourth. Repeat three or four times, beginning each time from the same end. Pinch ends to seal; tuck under. Cover with a kitchen towel; let rise in a warm place until doubled, about 45 minutes.

Whisk egg yolk with water; brush over braid. Bake until golden brown, 20-25 minutes. Remove from pan to a wire rack to cool.