



A NumberOne Egg Bread

Jacob · 28/09/2024



Prep Time

2 hrs 20 mins

Difficult

Medium

Servings

3 hrs 25 mins

Description

This egg bread recipe comes from two older ladies in Hawaii and it makes all other egg bread look weak. It's amazing when used for bread pudding and French toast and try cutting it into chunks for fondue. Wow.

Ingredients

- 2 (.25 ounce) packages active dry yeast - 1 cup warm water (110 degrees F/45 degrees C) - 6 large egg yolks - 4 large eggs
- at room temperature
- divided - 1/2 cup vegetable oil - 1/4 cup white sugar - 1 teaspoon salt - 4 1/2 cups all-purpose flour
- divided - 1 pinch salt

Instructions

1. Dissolve yeast in warm water in a large bowl. Let stand until yeast softens and begins to form a creamy foam
2. about 5 minutes. Stir in egg yolks
3. 3 whole eggs
4. oil
5. sugar
6. and salt. Mix in 3 1/2 cups of flour to make a sticky dough. Turn dough out onto a lightly floured surface. Knead with remaining 1 cup flour until smooth and elastic
7. about 7 minutes. Transfer dough to a well-oiled bowl and turn until entire surface is coated with oil. Cover with a damp cloth and let rise in a warm place until doubled in volume
8. about 1 1/2 hours. Punch down the dough and divide into thirds. Roll each piece into a 12-inch long rope. Braid the three strands together and seal the ends. Transfer the bread to a greased cookie sheet. Whisk remaining egg with a pinch of salt; brush on top and sides of bread. Set eggwash aside. Let bread rise until doubled in volume
9. about 45 minutes. Preheat the oven to 375 degrees F (190 degrees C). Brush bread again with eggwash. Bake in the preheated oven until golden
10. about 40 minutes. Cool on a wire rack.