



Polish Egg Bread

Jacob · 28/09/2024



Prep Time

2 hrs 30 mins

Difficult

Medium

Servings

3 hrs 45 mins

Description

This Polish Easter bread recipe came from a friend and is fantastic I was in Poland in August and enjoyed the bread there so I was glad to receive the recipe Everyone asks me for it

Ingredients

- - 5 (.25 ounce) packages active dry yeast - 2 cups lukewarm water
- divided - 4 cups whole milk - 1 cup unsalted butter
- cut into pieces - 2 tablespoons salt - 1 teaspoon salt - 1 ½ cups superfine sugar - 10 large eggs
- room temperature - 5 pounds bread flour

Instructions

1. Dissolve yeast in 1 cup lukewarm water in a bowl. Let stand until yeast softens and begins to form a creamy foam
2. about 5 minutes. Set aside. Meanwhile
3. bring milk in a saucepan to a boil over medium-high heat. Remove from heat; add remaining 1 cup lukewarm water
4. butter
5. and 2 tablespoons plus 1 teaspoon salt; stir until butter melts. Stir in sugar until dissolved. When milk mixture has cooled to lukewarm
6. stir in dissolved yeast. Beat eggs in a separate bowl until combined. Whisk milk mixture into eggs. Gradually mix in flour. Transfer dough to a floured work surface. Divide dough in half
7. using a serrated knife. Shape each half into a ball; place dough balls into 2 large greased bowls. Cover with greased plastic wrap; let rise in a warm place for about 1 ½ hours. Lightly grease 3 baking sheets or line with parchment paper. Turn dough balls out onto a well-floured surface. Divide each dough ball into 3 equal pieces (6 pieces total); form each piece into a ball. (Dough will be very sticky and soft at this point.) Keep covered with greased plastic wrap. Working with one portion at a time
8. divide one dough ball into 3 equal pieces. Form each piece into 3 ropes; braid together and place onto the prepared baking sheet. Repeat with remaining 5 dough balls. You should be able to fit 2 braided loaves per baking sheet. Cover loaves loosely with plastic wrap and let rise for about an hour. Preheat the oven to 325 degrees F (165 degrees C). Bake in the preheated oven until hollow-sounding when tapped on top of loaves
9. 35 to 40 minutes. Let cool before slicing. Cook's Note For a shiny
10. glossy
11. deep-brown crust
12. brush the braided loaves with egg wash (1 egg beaten with 1 teaspoon cold water) before baking.