



Zopf Swiss Braided Bread

Jacob · 28/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

1 hr 40 mins

Description

I discovered this Swiss Sunday Zopf bread when I was visiting friends in Switzerland. One of these friends is a pastry chef. The measurements given to me were metric so I had to convert them. This makes a beautiful loaf and is super easy to make.

Ingredients

- 1 (.25 ounce) package active dry yeast - 1 ½ cups warm milk - 1 egg yolk - 2 tablespoons butter
- softened - 3 ½ cups bread flour - 1 egg white - 1 tablespoon water

Instructions

1. Dissolve yeast in warm milk in a large bowl. Let stand until creamy
2. about 10 minutes. Add egg yolk
3. butter
4. then 2 cups bread flour; stir well to combine. Stir in remaining flour
5. 1/2 cup at a time
6. beating well after each addition. When the dough has pulled together
7. turn it out onto a lightly floured surface and knead until smooth and elastic
8. about 8 minutes. Divide the dough into 3 equal pieces and roll each piece into a 14-inch long cylinder. Braid the pieces together and place on a lightly greased baking sheet. Cover with a damp cloth and let rise until doubled in size
9. about 1 hour. Meanwhile
10. preheat the oven to 425 degrees F (220 degrees C). Beat together egg white and water in a small bowl. Brush risen loaf with egg wash and bake in preheated oven until golden
11. 20 to 25.