



Easy Cardamom Bread

Jacob · 28/09/2024



Prep Time

3 hrs

Difficult

Medium

Servings

4 hrs

Description

Beautiful delicious and easy your friends will be impressed I make this around the holidays it makes awesome french toast if there is any left over

Ingredients

— - 1 cup warm whole milk (110 degrees F (43 degrees C)) - ? cup warm water (110 degrees F (43 degrees C)) - ½ cup white sugar - 2 tablespoons melted butter - 1 (.25 ounce) package active dry yeast - 3 ½ cups all-purpose flour

— or as needed - ½ cup white sugar - 1 ½ tablespoons ground cardamom - 3 tablespoons ground cinnamon - ½ cup melted butter - ½ cup raisins (Optional) - ½ cup chopped walnuts (Optional) - 1 egg - 1 tablespoon water - ½ cup sliced almonds - ¼ cup pearl sugar

Instructions

1. Whisk together the warm milk
2. warm water
3. sugar
4. and 2 tablespoons melted butter in a mixing bowl until the sugar has dissolved. Sprinkle yeast over top
5. and set aside for 5 minutes. Once the yeast is foamy
6. stir in the flour
7. adding more if needed to make a stiff dough. When the dough has pulled together
8. turn it out onto a lightly floured surface and knead until smooth and elastic
9. about 8 minutes. Place into an oiled bowl
10. cover with a cloth
11. and let stand in a warm place until doubled in bulk
12. about 1 hour. Combine 1/2 cup sugar with the cardamom and cinnamon in a small bowl; set aside. Deflate the dough and turn it out onto a lightly floured surface. Roll the dough into a 9x13-inch rectangle
13. and brush with 1/2 cup of melted butter. Sprinkle with the cardamom sugar
14. raisins
15. and walnuts. Roll into a log
16. pinch the edges closed
17. and place onto a parchment paper-lined baking sheet. Cover with a cloth
18. and let stand in a warm place until doubled in bulk
19. about 1 hour. Preheat an oven to 350 degrees F (175 degrees C). With a sharp knife score the top layer of the roll with V-shapes that don't quite meet in the middle the whole length of the roll
20. this will make the bread look braided
21. and is very pretty
22. but could be skipped. Beat the egg with 1 tablespoon of water in a small bowl. Brush the egg wash over the top of the bread. Sprinkle with almonds and pearl sugar. Bake in the preheated oven until the bread is golden-brown and sounds hollow when tapped on the bottom
23. 30 to 35 minutes. Cool completely on a wire rack before slicing.