

Austrian Poppy Seed Bread

A friend (Marjory Spraycar) served this to us, then graciously gave us the recipe. We often make bread and this is one of our favorites.



ingredients...

4 Tbs butter
¼ c sugar
1 tsp salt
½ c scalded milk
1 Tbs instant yeast
½ c warm water
3½ c all-purpose flour
1 egg, beaten

poppy seeds
1 egg beaten

directions...

Melt the butter and set aside to cool.

Dissolve sugar and salt in scalded milk and let cool in a large bowl.

Dissolve the yeast in the warm water and add to the bowl. Blend in a cup of flour. Blend in the egg and a second cup of flour. Add the cooled butter and enough flour (the remaining 1½ cups or so as needed) to make a soft, tender dough.

Knead well until dough is as soft as a baby's bottom.

Return to (freshly cleaned) bowl, cover and let rise until double.

Punch down, rest dough for 10 minutes and knead again.

Let rise until double again. Punch down and knead. Let rest for 10 minutes.

Divide the dough into three equal pieces and roll each piece into a long rope (about 16 inches long). Pinch one end of the three strands together, braid and pinch the other ends together (tucking them under the loaf).

Brush with the second beaten egg and sprinkle liberally with poppy seeds.

Let the dough rest/rise on the baking sheet for 30 minutes.

Bake at 350°F until brown (30–35 minutes).

Makes one very large loaf.