



Braided Stuffed Milk Bread

INGREDIENTS

- 4 1/2 cup bread flour (or all purpose flour)
- 1/4 cup sugar
- 1 1/2 tsp salt
- 1 1/4 cup warm milk
- 1 tbsp sugar
- 1 packet dry yeast
- 2 large eggs, one for mix and one for brushing top
- 6 tbsp (2/3 stick) butter, melted
- 1/2 lb sliced ham
- 1/2 lb sliced provolone

DIRECTIONS

1. Mix warm milk, 1 tbsp of sugar and the packet of dry yeast in a small bowl.
2. Allow for top to become foamy (about 5-6 minutes).
3. Meanwhile in a large bowl, measure and mix the flour, 1/4 cup of sugar and salt.
4. Add one egg and melted butter to the flour mixture.
5. Finally, add the milk blend.
6. Stir well with fork until a dough forms.
7. Place dough on a clean, floured surface.
8. Knead by hand for about 10 minutes or until dough is smooth.
9. Note: you may use a stand mixer with a hook attachment to do the above.
10. Form a round ball and place in an oiled bowl.
11. Cover and place in warm area.
12. Allow dough to rise and double in size (about 1 to 1 1/2 hour).
13. Remove dough from bowl and place on floured surface.
14. Cut dough in three equal parts.
15. Roll each into a 15 inch long rope.
16. With rolling pin, gently flatten each rope to a width of at least 4 inches.
17. You'll want to make sure that you'll have enough room to stuff each section.
18. Place slices of cheese in the middle section of each flattened rope.
19. Repeat with ham.

Continue on p2



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DIRECTIONS (CONT.)

20. Lightly moisten edges of each filled section.
21. Pinch together edges until sealed well.
22. Gently roll each so that it looks again like a rope.
23. Place the three ropes next to each other, lengthwise, on a parchment lined cookie sheet.
24. Pinch together the three top ends of the ropes.
25. Using the braiding method, alternate each rope over each other until you reach the ends.
26. Pinch the ends together as you did for the top.
27. Cover with plastic wrap and place in warm area.
28. Allow braided bread to rise (about 30-40 minutes).
29. Before baking, brush top of bread with beaten egg.
30. Bake in a preheated at 350F oven for 25-30 minutes or until golden.
31. Allow bread to cool off a bit before slicing.