

## **POPPYSEED CHEESE BRAID BREAD**

125 ml	warm water
5 ml	sugar
10 ml	yeast
80 ml	milk
40 ml	sugar
1	egg, beaten
250 ml	grated, strong cheddar cheese
575 ml	flour
4 ml	salt

any extra herbs or flavorings you desire (ex. basil, dill, garlic)

poppyseeds or sesame seeds (15 mL)

egg wash to brush your loaf (these two things will be up front)

### Method:

1. Preheat oven to lowest possible temp. Make sure rack is in the middle of the oven.
2. Put the 5 ml of sugar in a glass liquid measure. Add 125 of very warm water and stir to dissolve the sugar. Sprinkle the yeast on top, stir to dissolve and set it aside till the yeast has lots of bubbly foam on top. (about 5-7 mins)
3. Measure out your milk into a glass liquid measure and heat up for 20 sec in the microwave. Add the 40 ml of sugar and stir till dissolved.
4. Pour the milk mixture into your large bowl and add the egg and beat it in. When the yeast is ready add it to the bowl and stir.
5. Measure out the flour and salt into your medium bowl. Add the grated cheese and any dry seasonings you are using and stir. If you want cheese on top of your bread save a little from the grated amount.

6. Using a WOODEN SPOON add half of your flour mixture to your yeast mixture in the large bowl and stir well. Then add the other half of the flour and work it into a soft ball of dough.

Keep your medium bowl and add 5 mL of oil to it to use later to rise the dough in it. Once all the flour has been worked in to the dough and it is no longer sticky, but still soft, place it on the counter.

7. Spread out about 25 mL of flour on the counter and knead the dough ball until it is no longer sticky and it feels smooth.
8. Place it in the oiled medium bowl that you prepared and cover it with a tea towel. Put it in the oven to rise. Set the timer for 20 mins. Remove after 20 mins.
9. Once bread it out, **increase the oven temp to 375 F.**
10. Remove the warm dough from the bowl and with a bit of flour on your hands knead it gently 4-5 times to release the air bubbles. Dough should still be a bit oily and soft.
11. Divide the dough into 3 equal sized pieces. Roll out each one into a 12 inch long tube. Press the tops together and then braid the pieces and tuck under the end. Lay your loaf on the diagonal on the cookie sheet.
12. Cover the dough with the tea towel and let it proof for 15 mins or as long as possible before baking. (this is the second rise which gives you a lighter and better tasting product).
13. Bring your cookie sheet up to the front and brush the top and sides of the loaf with egg wash and then sprinkle with poppyseeds, sesame seeds or coarse salt. Top with cheese if desired and any other seasonings.
14. Bake in the oven for 20-25 mins. Loaves are done when they are golden brown right to the center of the braid and sound hollow when tapped.