

ZOPF

German bread – coat with butter after it comes out of the oven!



INGREDIENTS

2 pkts	Rapid rise yeast
3 c	Milk
½ c	Butter
1	Egg
¼ c	Sugar
7 c	Flour
3 tsp	Salt

DIRECTIONS

1. Warm the milk (do not boil), put in a glass bowl and add the yeast and sugar
2. In a separate bowl, mix the butter and egg and then add the salt and half of the flour
3. Create a small indentation to the middle of the second bowl and pour the milk mixture into the middle and then mix well
4. Mix in the remainder of the flour
5. Knead, allow it to rise
6. With half the mixture, roll four long strands and braid them with each other into a loaf
7. Repeat to make a second loaf
8. Bake at 350° for 35 minutes

