

## EASTER EGG BREAD

- 1 cup milk
- 1 cup warm water
- 4 eggs
- 1 cup melted butter or margarine
- 3 cups whole wheat flour (we fresh mill ours)
- 1 Tbsp. dough enhancer
- 2 tsp. salt
- 4 tsp. Saf yeast
- 2 tsp. ground anise
- 3 – 4 cups white bread flour
- 2 tsp. start anise seed
- 3 or 4 hard boiled eggs with shell on (you can colour these ahead of time if you wish)



Place all the liquids in the Bosch Bowl (either the Compact or Universal Bowls will do this recipe) and add whole wheat flour and dry ingredients up to and including the ground anise. Start the mixer on slow speed and let mix for 30 sec and then add remaining white flour 1 cup at a time until the bowl cleans. Let knead for 7 min. Add the star anise seed with just 30 sec. left in the 7 min. kneading time. Oil the counter and remove the dough from the bowl and make 3 long ropes of dough. Place ropes on a parchment paper that is big enough for your baking sheet. Braid the dough starting at the top by pinching the dough and form the braid into a circle. Place on a greased cookie sheet and place 3 or 4 boiled eggs in the spaces between the braid. Let rise in a warm place for 20 min. Brush the top (being careful to avoid the eggs) with beaten egg white and bake in a 375 degree F oven for 30 to 40 min. until the top is golden brown. Cool on a rack.

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