

## *quick brioche...*

- 3 cups unbleached all-purpose flour
- ¼ cup sugar
- 1 ½ tsp salt
- 3 Tbs warm water
- 1 tsp active dry yeast
- 4 large eggs, beaten
- 1 stick unsalted butter, melted
- 1 large egg for egg wash

Combine flour, sugar, and salt in an electric mixer fitted with a dough hook. Add the warm water and yeast, eggs. Slowly mix together until a dough forms. Dough should be elastic and somewhat sticky. Add butter and mix until just incorporated. The dough should be sticky, but not wet.

Cover bowl with a tea towel and leave in a warm spot until slightly risen, about 1 hour.

Punch down dough and placed in a generously buttered loaf pan, spreading as evenly as possible to fill the pan. Cover with a damp teal towel and let rise in a warm spot for about 1 ½ hours.

Preheat oven to 375°. Prepare an egg wash by whisking an egg together with 2 tsp of water. Brush top of loaf with egg wash, and slash the top of the loaf with a knife in several places.

Bake in the center of an oven until puffed and golden, about 35 to 40 minutes. Remove from oven and turn brioche onto a wire rack to cool.

*Brioche makes excellent french toast!*

*enjoy!*

*sealed with a kiss*  *guthrie, oklahoma*