

CURRENT RIVER BAKERY – Heather Savelle

Basic Coffee Bread Dough

500 ml homo milk, warmed
1 ¾ ounces fresh yeast
2 eggs
¾ cup plus 2 tbsp sugar

2/3 cup butter
2 tsp salt
2 tsp cardamom
2.2 pounds all-purpose flour

In mixing bowl, put all ingredients except flour. Mix with your hands to ensure that all is dissolved and warm. Add most of the flour and knead, adding more as required. This dough should not be stiff, but should be firm enough to form a ball.

Cover the dough and put it in a warm place to rise. After it has risen, punch down and prepare.

Braided Coffee Bread: Cut dough into pieces. Roll these into logs, cover and allow to rest for 10 minutes. Cut into 2 pieces lengthwise, and braid into coffee bread. Allow to rise on baking pan. Brush with egg and sprinkle with sugar.

Cinnamon Buns: Roll out dough into rectangle shape. Spread with butter and sprinkle with cinnamon. Roll up and pinch ends together. Cut into pieces, brush with butter and sprinkle with sugar.

Jam Ring: roll out dough into rectangle shape. Spread with jam and roll lengthwise, pinching edges together to form a circle. Place on baking sheet or Bundt pan and cut slits around the top to let steam escape.

Bake in moderate oven 360 F. for about 30 minutes. Check after 20 minutes. Should be a golden brown.