

## CURRENT RIVER BAKERY – Heather Savelle

### Coffee Bread

500 ml homo milk, warmed  
1  $\frac{3}{4}$  ounces fresh yeast  
2 eggs  
 $\frac{3}{4}$  cup plus 2 tbs sugar

$\frac{2}{3}$  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, hit it down and cut pieces for coffee bread. 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 wash and put sugar on top before putting into oven.

Bake in moderate oven 350 F. for about 30 minutes. Check after 20 minutes. Should be a golden brown.