

## Ingredients for a BIG BRIOCHE BREAD ( 12 thick slices )

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- 500g Baking Flour (strong flour, refined one)
- 2 eggs
- 50g sugar =2 heaped tbsp
- 8-10g salt = 1 tsp
- 10g dry yeast (it's often mentioned on packages how many grams there are in em)
- or 20g fresh yeast
- 100g butter (again look at the grams on packages)
- 200g (ml) milk ( small glass )

## Instructions

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- Stand mixer, beat flour eggs, milk and yeast until combined.
- Add butter, sugar, salt, then mix thoroughly until smooth and elastic.
- Proof the brioche dough in a covered bowl for 1 - 2 hours, until it did double in size.
- Push down, divide in three, make sausages.
- Braid it in a compact way.
- Place brioche dough in cake tin for the record my cake tin is 30cm or 12in X 13cm or 5in X 8cm or 3in.
- Proof again until risen but not too much ( 20 min or so )
- Temperature is key, warm place to proof is much better.
- Brush with eggwash = 1 egg and 2tbsp milk
- Bake in preheated oven @200°C or 390°F for about 25min or until golden brown.
- Cool down and enjoy.