**Egg Braid for Communion**

**from Diana Aldrich**

**1 Recipe = 2 Loaves**

**Ingredients**

1 pkg. or 1 T. dry yeast

2 teaspoons salt

2 1/2 T. sugar

1 2/3 c. milk

1/4 cup water

2 eggs

2 T salad oil or butter

6 to 6 1/2 c flour

1 egg for brushing the top of loaves before baking

**Directions**

1. Thoroughly mix the yeast, salt, sugar, and 2 cups flour in a bowl.
2. Mix together milk, water, and oil. Heat in microwave until warmish hot to the touch.
3. Add liquid to flour mixture and mix for 3 minutes.
4. Add 1/2 cup flour and eggs and mix for another 3 minutes.
5. Stir in additional flour to make a stiff dough. Turn out on a floured surface and knead until dough is smooth and satiny —about 5 to 10 minutes.
6. Put dough in a greased bowl, turning once to grease the top. Cover bowl and let dough rise until double —1 to 1 1/2 hours.
7. Punch dough down. Divide dough into 1/4s for morning worship; 1/2 for Intersections.
8. Roll into nice round shape, Place on greased cookie sheets. Let rise until almost double (45 to 60 minutes).
9. Cut a cross into the top of each round loaf. (about 1/4 inch deep). Brush loaves with slightly beaten egg before baking.
10. To bake: Preheat oven to 375o.
11. Bake for about 20 to 25 minutes for small loaves; about 25 to 30 minutes for larger ones or until nicely brown. Remove from cookie tray and cool on cake racks.
12. Can also be braided, which is the traditional way to serve egg braid.
13. --If the bread is to be frozen and used later, wrap in plastic wrap and then in foil.