

HOMEMADE BRAIDED LOAF

Note: White bread dough is usually sold in multiple loaf packages in the frozen food section of the grocery store. Fresh pizza dough is often found near the deli counter.

White bread loaf

INGREDIENTS:

- 1 pk frozen white bread dough
- 1 egg to brush dough before baking

Multi-grain bread

INGREDIENTS:

- 2 pk fresh multi-grain pizza dough
- 1 egg to brush dough before baking

Prep:

If making white bread, thaw two rounds of bread dough. Follow package directions for time to completely thaw the dough. If making multi-grain, pull the dough out of the fridge and take it out of the bags (it helps to flour your hands first).

Shaping the loaves:

1. For the white bread, when thawed, knead one and a half rounds together, set the extra half-round aside. For multi-grain, knead the two loaves of pizza dough together.
2. Divide the dough you are using into 5 even pieces. The easiest way to do this is to flatten the dough ball a little and use a counter scraper to pinch sections of the dough apart. If you don't have a counter scraper, a knife works, too.
3. Roll each piece into a 12 inch long log. Pinch the tops together and braid. For how to make a five-strand braid, [CLICK HERE](#).
4. When loaf is braided, pinch the strands together at the end and turn them under to make a rounded end to the loaf. Then, use your palms to push the sides of the braided loaf together at the bottom and place it in a greased Bennington Loaf Pan. Let the dough rise for about an hour or until twice the size it was when you put it in the pan. (Use the left-over white bread to make a couple of rolls. Set the rolls on greased tinfoil and let them rise along with the loaf.)
5. Brush with beaten egg, being careful to get egg into all of the creases. Bake in a preheated oven at 375 degrees for 30 to 45 minutes. It is best to set one oven rack at the very bottom rung, and then bake the bread on the top rack positioned one rung above the first.

Bake until the bread is golden, and when you lift it from the pan and tap the bottom, the sound has a hollow ring. If the loaf is getting too brown as it bakes, tent it with tin foil.