

Eggs-pert Advice On Baking A Sweet Egg Bread

(NAPSA)—Eggs-actly how many egg-laying hens are there in the United States?

According to the American Egg Board, there are more than 276 million domestic, egg-laying hens and more than half of the eggs they lay are sold to consumers.

One way to mark National Egg Month in May, say baking experts at Fleischmann's Yeast, is by making a luscious Sweet Egg Bread. This recipe offers the time-saving benefit of Fleischmann's RapidRise yeast and is certified to be delicious by Fleischmann's Yeast Test Kitchen.

Sweet Egg Braid has a crust that is firm and tasty, with a soft, delicious inside. The egg-wash adds luster to the attractive braid-pattern. The rich taste of egg permeates this beautiful creation, which can be enjoyed as an everyday treat or star in a party spread.

Sweet Egg Braid

Ingredients

- 6 to 6½ cups all-purpose flour
- ¾ cup sugar
- 2 envelopes Fleischmann's RapidRise Yeast
- 1½ teaspoons salt
- 1 cup milk
- ½ cup water
- ½ cup butter or margarine
- 2 eggs, large
- 1 egg yolk, reserve egg white for Egg Glaze
- Egg Glaze (recipe follows)

In a large bowl, combine 2 cups flour, sugar, undissolved yeast, and salt. Heat milk, water, and butter until very warm (120° to 130°F). Gradually add to dry ingredients. Beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add eggs, egg yolk, and ½ cup



The crust of this Sweet Egg Braid is firm and tasty; the inside is soft and delicious. An egg-wash adds luster to the attractive braid pattern. The rich taste of eggs permeates this bread.

flour. Beat 2 minutes at high speed. Stir in enough remaining flour to make a soft dough. Knead on lightly floured surface until smooth and elastic, about 8 to 10 minutes. Cover; let rest 10 minutes.

Divide dough into 6 equal pieces; roll each into 20-inch rope. Braid 3 ropes together; pinch ends to seal. Repeat with remaining ropes. Place braids on greased baking sheets. Cover; let rise in warm, draft-free place until doubled in size, about 40 minutes.

Brush with Egg Glaze. Bake at 375°F for 25 minutes or

until done. Remove from baking sheets; cool on wire racks.

Egg Glaze: Combine 1 egg white and 1 tablespoon water; beat lightly until well blended.

Fleischmann's Yeast offers baking advice through an added service named Helping Bakers Bake. Beginners and experienced bakers can call 1-800-777-4959 or visit www.breadworld.com for tips and recipes.

Fleischmann's Yeast also created Bread Brigade America, a program which distributes the Knead to Know newsletter, coupons and loyalty rewards to home bakers from its Web site. Membership is free.