

*Brioche Loaf from New Orleans*  
(in this country called Sally Lunn Bread)

Combine in saucepan:

1 cup Milk

¼ cup Sugar

½ stick plus 1 TBS Butter

Heat until melted; cool to 115 degrees

Add one package of Yeast (2 ¼ tsp) to cooled mixture, allow to start bubbling

Beat 3 large Eggs, lightly

Add to 4 cups of Flour and 1 tsp, Salt

Then, add Milk/Sugar/Buffer/Yeast mixture

Mix together with a fork until liquid and flour have absorbed

Then knead dough by folding over and pressing with palms (100 times or until it is elastic)

Let rise until double

Knead again, fold over and press with palms, 30 times

Let sit for 15 minutes

Knead again, fold over and press with palms, 30 times

Divide in half

Place in buttered pans (two medium)

Let rise until double

Bake at 375 degrees - 35 minutes

Take out of oven and let cool 5 minutes

Remove from pans and cool on rack

Slicing bread before it has cooled causes it to crumble because baking has not ceased.

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