



BUTTERY BRIOCHE BREAD



Ingredients

- 2 cups milk, either plant-based / dairy
- 1 cup sugar
- 1 ½ tbsp active dry yeast
- 6 cups flour, plus ½ cup flour for kneading and dusting
- 1 tsp salt
- 6 eggs, room-temperature and beaten
- 2 tsp vanilla extract
- ¾ cup softened butter
- 2-3 tsp olive oil
- 1 egg, for the egg wash



Instructions

Yield
2 loaves or
6 buns

Prep Time
1.5 hours

Rest Time
15 hours

Bake Time
30 mins

Total Time
17 hours

1. Heat the milk in a small saucepan until warm about 110-115°F. Pour the warmed milk into a heat-safe bowl and combine with the yeast and sugar. Mix gently, cover, and let sit for 20 minutes.
2. Add the salt and 3 cups of the flour to a large mixing bowl.
3. Pour the warm milk mixture into the bowl with the flour, then stir to combine and form a dough.
4. Beat the eggs in a bowl with the vanilla extract, then add them to the dough.
5. Slowly knead in the remaining 3 cups of flour. Add up to ½ cup extra flour if the dough is too sticky.
6. Gradually incorporate spoonfuls of softened butter, until the butter is fully mixed in and the dough is smooth and elastic. Knead the dough for 10-15 minutes in total while adding the butter.
7. Coat the dough with 1 tsp oil, then cover with plastic wrap and let rise for 1-2 hours in a warm place.
8. Punch the dough down and fold it over several times. Coat the dough in a little more oil and re-cover with plastic wrap. Place the dough in the fridge overnight, for at least 12 hours.
9. Transfer the dough to a lightly floured surface and divide into 6 equal pieces.
10. To make a braided loaf, roll 3 pieces of dough out into long thin strands. Braid them together. Pinch the dough strands at each end to close off the braid. Repeat this with the 2nd loaf. To make 6 buns instead of 2 loaves, simply roll out the 6 dough portions into 6 balls.
11. Place the braided loaves or dough balls to a lightly oiled baking tray. Cover the dough with plastic wrap or a damp towel and let rise for another 30 minutes.
12. Preheat the oven to 350°F.
13. Beat the single egg in a small bowl, then use a pastry brush to paint the dough with the egg wash.
14. Bake the brioche at 350°F for 30 minutes, or until a toothpick pulls out clean.