



## Jeremy's Herbal Easter Bread

### **Serves twelve**

1 ½ cups all-purpose flour + up to 3 1/2 more cups  
1 TBS instant yeast  
3 TBS sugar  
1 tsp. thyme  
1 tsp. sage  
1 tsp. Rosemary  
1 ½ tsp. salt  
¾ cups milk  
½ cup water  
¼ cup unsalted butter + more to spread over hot bread  
1 egg

Mix 1 ½ cups flour with the yeast, sugar, thyme, sage, rosemary and salt in a large bowl until it all mixed well.

Place the milk, water and ¼ cup butter in a small saucepan. Heat until milk reaches 120 degrees and butter is melted. The milk must be warm not hot.

Pour the milk into the bowl with the flour and mix well with a wooden spoon. Add the egg and mix well. Start adding the extra flour a half cup at a time until you have dough that is cohesive and not sticky. Mix well every time you add flour.

Turn your dough onto a floured board and knead it for about 10 minutes until it is springy and no longer sticky. Cover the dough with a large bowl and let it rest for about 10 minutes.

Cut the dough in three equal parts and form each piece into approximately 30 inch rolls. Cover each roll as you make it so that the dough does not dry up. Line up the three ropes of dough and overlap the top ends, fold the dough and seal it. Braid the rest of the dough into an even braid.

Grab the braid by the ends and form a simple knot of the whole thing. Carefully tuck in the ends at the bottom of the bread.

Lightly spray or oil a baking sheet – we used a pizza pan – and place the dough in the middle. Cover it and allow it to rise for about 40 minutes.

Heat your oven to 375 degrees F (190 C) for at least 20 minutes. Place the bread in the oven and bake for 30 to 35 minutes. Check it around 25 minutes and if it is browning too much cover it with foil.

Remove the baked bread from the oven and smear butter all over it, concentrating on the darker parts. Allow the bread to cool and serve it. Enjoy!

**CALORIES 201.85; FAT 5.23 grs (sat 2.97; mono 1.38; poly 0.39); PROTEIN 5.25 grs ; FIBER 1.48 grs; CARBS 33.20 grs; CHOLESTEROL 27.55 mg; IRON 2.01 mg; SODIUM 308.18 mg; CALCIUM 31.69 mg**

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