

Spice Bread Yield: 4 sm loaves

¼ cup milk
1 pkt yeast
pinch sugar
2 eggs well beaten
8 Tbsp butter, melted & cooled
¼ cup sugar
½ tsp salt
2 tsp cinnamon
¼ tsp clove
1 tsp coriander
1 tsp vanilla
2 ½ cups flour
1 egg yolk beaten

Bring milk to lukewarm; add yeast & sugar, bloom for 10 minutes. Stir in eggs, butter, sugar, salt, spices, & vanilla. Add enough flour to make a soft dough. Turn out and knead until smooth and elastic, about 10 minutes. Place in greased bowl, turning to coat. Cover, and allow to double in volume (1 ½ – 2 hours). Divide into 4 pieces, roll out to 6" diameter. Place on greased sheet, cover and allow to rise ½ hour. Preheat oven to 375F. Brush with egg yolk & bake 15-20 minutes.