

Brioche Bread



Makes two loaves or 16 bun/rolls

Ingredients

- ½ cup warm water (110 F- 120 F)
- 1 package active dry yeast (or 2 ¼ teaspoons)
- 3 tablespoons sugar
- 6 large eggs, at room temperature
- 4 ¼ cups all-purpose flour
- 1 ½ teaspoons kosher salt
- ½ pound unsalted butter, at room temperature
- Egg wash (one egg beaten with 1 teaspoon water)

Steps

1. Combine water, yeast and sugar in the bowl of an electric mixer fitted with the paddle attachment. Stir the mixture. Let stand until yeast starts to froth and foam (about 7 minutes). Add the eggs, a couple at a time, and beat for 1 minute on medium-high speed until well-mixed.
2. With the mixer on low speed, add 2 cups of flour then the salt and continue to mix for five minutes. With the machine running, add two more cups of flour and continue mixing on low for another 5 minutes. Now add the butter, one tablespoon at a time, again with the mixer on low speed. Then add the remaining ¼ cup of flour and continue mixing for another 5 minutes. This dough will be very sticky.
3. Prepare a large bowl by coating it with canola oil. Using a spatula remove the dough from the paddle attachment and the sides of the mixing bowl. Transfer dough to oil-lined bowl and plastic wrap. Refrigerate overnight.
4. The next day, remove the bowl from the refrigerator and allow the dough to rest at room temperature for an hour. Very lightly sprinkle some flour on your work surface and remove the dough from the bowl. Punch down the dough (it should have almost doubled in size) and divide it in half. If making loaves, roll each half into a rectangle with the short side being equal in length to the bread/loaf pan (around 8" works well) you are using. Then jelly roll up the dough so that it is the length of the loaf pan. Place the roll seam-side down in the pan. Repeat with the other half of dough. Plastic wrap the pans and let rest/rise for another 2 - 3 hours or until. The dough has doubled in size. **If you making rolls/buns, cut each half of dough into equal portions of eight. Roll each portion into a smooth ball and place on a parchment-lined baking sheet pans. Coat one side of plastic wrap with oil and place oily side on top of the balls. Cover with a towel and let rise for another 2 - 3 hours or until the dough has doubled in size.
5. Preheat oven to 375°F. Brush the loaves (or rolls) with egg wash. Bake loaves for 45 minutes or until golden brown and hollow sounding when tapped on top. Let cool a bit before removing from pan and allow them to fully cool on a wire rack. If making rolls, bake for 30-35 minutes or until the top is golden brown. These keep well for up to three days in an airtight container (or you can freeze for later use).