

Country Braids or rolls

425-15-18m

1C scalded milk	2 yeast
$\frac{1}{2}$ C butter	$\frac{1}{4}$ C luke water
$\frac{1}{4}$ to $\frac{1}{3}$ sugar	3 large eggs
1 tsp salt	6-7C flour

Boil scalded milk, butter, sugar, salt, stir till blended. Cool to lukewarm, now dissolve yeast in luke water, when dissolved stir into cooled milk mixture, add eggs - beat to blend. Stir in 3C flour until smooth, now blend in 3C of remaining flour, then add enough remaining flour as needed to make a medium stiff dough.

Turn out on board. Knead few mins place in buttered bowl. Let rise $1-1\frac{1}{2}$ hrs.

Cut dough in $\frac{1}{2}$ - Cut one part of dough in equal 3 pieces. roll each 18 inch long. Braid tuckings ends under. Place on buttered cookie sheet. Now divide $\frac{2}{3}$ remain dough into 3 equal pieces. braid place on top of first braid. Take remaining piece dough roll long strip, twist like curlycue place on top of braid. seal with water if desired. let rise 15 min, brush with egg white. Bake - 375 - 40 - 45 min