

Czech/Bohemian Braided Egg Bread (Houska)

Yield: 4 min
Total Time: 85 min

Recipe from: <https://www.recipeschoose.com/recipes/czech-christmas-houska-recipe>

Ingredients:

- 1 cup milk warm, but no hotter than 110 degrees
- 4 ounces butter
- 1 cup sugar or less, to taste
- 1/2 teaspoon salt
- 4 1/2 teaspoons active dry yeast
- 1/4 cup water warm
- 2 large eggs room-temperature
- 5 1/2 cups all purpose flour
- 1 cup golden raisins
- 1 large egg beaten, with 1 teaspoon water for egg wash

Nutrition:

1. Calories: 1220 calories
2. Carbohydrate: 209 grams
3. Cholesterol: 225 milligrams
4. Fat: 30 grams
5. Fiber: 7 grams
6. Protein: 28 grams
7. SaturatedFat: 16 grams
8. Sodium: 560 milligrams
9. Sugar: 71 grams

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