

Brioche Bread Loaf

Yield: 10 min
Total Time: 35 min

Recipe from: <https://www.recipeschoose.com/recipes/swiss-bread-loaf-thm-recipe>

Ingredients:

- 1/2 tablespoon active dry yeast
- 2 tablespoons granulated white sugar
- 1/4 cup water warmed to 110 degrees F
- 3 Eggland's Best eggs large, room temperature
- 1 teaspoon kosher salt
- 2 cups all purpose flour
- 1/2 cup unsalted butter softened, cut into tablespoons
- 1 egg large, land's Best Egg
- 1 pinch kosher salt
- 1 teaspoon water

Nutrition:

1. Calories: 210 calories
2. Carbohydrate: 22 grams
3. Cholesterol: 110 milligrams
4. Fat: 11 grams
5. Fiber: 1 grams
6. Protein: 5 grams
7. SaturatedFat: 6 grams
8. Sodium: 300 milligrams
9. Sugar: 3 grams

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