



Easter Brioche

Makes: 5

Ingredients:

1/3 cup whole milk
1/4-oz. pkg. instant yeast
4 large eggs, divided
3 cups bread flour, plus additional
2 Tbsp. granulated sugar
1 1/2 tsp. kosher salt
10 Tbsp. unsalted butter, softened

For the eggs:
4 white eggs
Boiling water
White vinegar
Gel food coloring

Confetti sprinkles

Optional glaze:
1/2 cup confectioners' sugar
1/2 tsp. vanilla extract
Milk, as needed

Method:

1. In the bowl of a stand mixer fitted with a hook attachment, mix whole milk, yeast, and 3 eggs to combine.
2. Add flour, sugar, and salt, and knead on medium speed for 4-6 minutes until a dough forms.
3. Slowly add 1 tablespoon of butter at a time, continuing to knead the dough until all butter has been added and the dough is smooth.
4. Cover the bowl with plastic wrap or a clean kitchen towel and set aside for 1 1/2-2 hours until doubled in volume.
5. Sprinkle a clean surface lightly with flour and divide dough into 5 sections.
6. Divide each section in half. Roll each piece to a 10-12" rope.
7. Twist two ropes together and link to create a bun. Repeat.
8. Transfer to a parchment-lined baking sheet, spacing apart.
9. Cover and let rise 1 hour.
10. When dough is almost ready, prepare eggs: Place a cup of boiling water in a heatproof bowl and add gel coloring as desired. Add 1 tsp. of vinegar and an egg or two. Repeat with as many colors as you'd like. Let stand 5-10 minutes until eggs have reached desired shade. Transfer to a paper towel-lined plate.
11. Brush buns with egg wash and sprinkle with confetti sprinkles. Place one egg in center of each.
12. Bake in a preheated 375 F oven for 16-18 minutes until golden brown.
13. Cool, then drizzle with optional glaze and serve.