



Scott's Hometown Foods

Cardamom Braid



3 c. warm milk
½ c. sugar
½ c. butter, melted
1 T. yeast
3 eggs
1 t. salt
1 T. cardamom
8 c. flour, approximately

2 T. cardamom
1 c. sugar

1 egg
Pearl Sugar

1. Using a whisk, in a very large mixing bowl mix together milk, sugar, butter, eggs, salt, 1 T. cardamom and yeast.
2. With a rubber spatula, stir in 5 c. flour. Using the remaining 3 cups of flour, knead dough until smooth and elastic.
3. Place in a greased bowl, cover with a cloth and let stand until double in size.
4. Punch down lightly and divide dough into 12 equal parts.
5. Mix 2 T. cardamom and sugar and set aside.
6. Using fingers, spread dough into a small rectangles approximately 4"x7".
7. Sprinkle 1 T. of the cardamom and sugar mixture across the surface.
8. Roll the rectangle up along 7" side. Now with the palms of your hands roll this into a 12" snake. The dough will want to separate where the sugar is. Work it in, pinching and squeezing the dough back together.

9. Repeat 6, 7 & 8 so you have (12) 12" snakes.
10. Using 3 snakes at a time braid snakes into 4 braids. At the ends of the braid, pinch the dough together and tuck it under.
11. Place on greased cookie sheets.
12. Beat the egg and brush each braid with egg and sprinkle on pearl sugar.
13. Preheat the oven to 350°
14. Cover with a cloth and let rise until double in size.
15. Gently place cookie sheets in the oven.
16. Bake 10 minutes, then rotate the pans. Switch the top to the bottom and rotate the pan front to back at the same time. This way the bread will be more evenly baked. Bake for another 10 – 15 minutes until top is lightly brown. (golden)