



## **DILL SEED BRAID**

1 package (1/4 oz.) active dry yeast

1/4 cup warm water (110 to 115 degree)

1 cup plain yogurt

1 small onion, finely chopped

1/4 cup sugar

2 tablespoon butter, soften

1 egg

1 tablespoon dill seed

1 teaspoon salt

3 to 3-1/2 cups bread flour

In large mixing bowl, dissolve yeast in warm water. Add yogurt, onion, sugar, butter, egg, dill seed, salt and one cup flour. Beat until smooth. Stir in enough remaining flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic: about 6-8 minutes. Place in greased bowl turning once to grease the top. Cover and let rise in warm place until doubled, about one hour.

Punch dough down. Divide dough into thirds. Shape each portion into a 20 in. rope. Place ropes on a large greased baking sheet and braid; pinching ends to seal and tuck under. Cover and let rise until doubled, about 30-45 minutes. Bake at 350 degrees for 35-40 minutes or until golden brown. Remove from pan and cool on wire rack.

Years ago someone who worked only with bread for a living, told me that when making a bread like this you need to let your dough rest because it needed time to think about what it wants to become. I find that letting my three ropes rest and then go back and work them into 20 inch ropes make the job a lot easier.