

breab

- 118 ml oat milk, warm/room temp
- 7 grams active dry yeast
- 60 grams granulated sugar
- 530 grams all-purpose flour
- 4 grams fine sea salt
- 1 teaspoon vanilla extract
- 1 teaspoon grated lemon zest (optional)
- ½ teaspoon freshly grated nutmeg
- 4 large eggs, at room temperature, lightly beaten, 1 extra for egg wash
- 140 grams butter

1. wake up the yeast with milk (5-10min)
2. in kitchenaid with dough hook, mix together flour, sugar, salt, vanilla, lemon zest (if using), nutmeg, and eggs. mix for 5 minutes until soft, elastic, and smooth, and stops sticking to the sides
3. keep mixing and add in the butter, 1-2 stamp-sized pieces at a time, waiting until fully incorporated until adding the next ones
4. once finished adding butter, mix additional 5-7 minutes until smooth and elastic and passes the windowpane test
5. rise 1-2 hours until doubled
6. shape into desired loaf shapes in parchment-lined loaf pan, and rise again ~1 hour
7. brush with egg wash and sprinkle with flake salt
8. bake at 375 approximately 30 minutes until deeply golden and internally registers between 190 and 205 F. let rest until room temperature before slicing (to prevent drying out)

