

Brioche

YOU will find Brioche delightful to serve at your afternoon teas and coffees. It also answers as a tasty dessert. Brioche may be shaped in other ways than the twist described—for instance, in small balls or baked in little well-greased tins with ribbed edges.

Dissolve yeast and one tablespoonful sugar in lukewarm milk, add one cup of flour to make sponge. Beat well. Cover and set to rise in warm place, free from draught, until light—about three-quarters of an hour.

To the rest of the flour add one tablespoonful sugar, butter softened, four eggs and salt. Beat all in well. Add sponge and beat again thoroughly; then the other four eggs, unbeaten, one at a time, beating thoroughly. Cover and let rise until light—about four hours—and beat again.

Chill in refrigerator over night. In the morning shape by rolling under hand into long strips about twenty-seven inches long and three-fourths inch thick; bring ends together and twist like a rope. Form into rings, place on well-buttered pans to rise.

When double in size, glaze with white of egg diluted with water. Bake in a moderately hot oven fifteen minutes. Ice, while hot, with plain frosting. Spread with almonds.

Brioche—a goody that finds favor with home folks and guests.

- 1 cake
- FLEISCHMANN'S YEAST**
- $\frac{1}{2}$ cup milk, scalded and cooled
- 2 tablespoonfuls sugar
- 4 cups sifted flour
- 1 cup butter
- 8 eggs
- 1 teaspoonful salt

