

Easy Egg Refrigerator Bread

2 packages active dry yeast
1/2 cup warm water
1 3/4 cups warm milk
2 T. honey
1 T. salt
3 T. butter
3 eggs (save 1 white)
7 to 7 1/2 cups all-purpose white flour

In a large bowl, dissolve yeast in water. Add milk, honey, salt, butter, 2 eggs and 1 egg yolk. Save the remaining white to brush braids before baking. Stir in 2 cups flour and beat at medium speed of electric mixer for 2 minutes. Gradually add additional flour, enough to make a medium stiff dough, mixing well by hand after each addition so that dough is very well blended. Turn out onto lightly floured board and knead until smooth and elastic, about 8 to 10 minutes. Divide dough in half. Shape dough into two braided loaves and place on greased baking sheet. Cover with towel and plastic wrap. Store in refrigerator for 4 to 24 hours. When ready to bake, remove from refrigerator and uncover. Brush braids with slightly beaten egg white. Let stand at room temperature for 10 minutes. Bake at 375 for 25 to 30 minutes or until done. Remove from baking sheet and cool on wire rack.