

Squash Braid

Yield: 1 loaf.

14. Bake at 350° for 20-25 minutes or until golden brown.
15. Remove from pan and cool on a wire rack.

Ingredients

- 1 package (1/4 ounce) active dry yeast
- 2 tablespoons warm water (110° to 115°)
- 1 cup mashed cooked butternut squash
- 1/3 cup warm milk (110° to 115°)
- 1/4 cup butter or margarine, softened
- 1 egg
- 3 tablespoons brown sugar
- 1/4 teaspoon salt
- 3 to 3-1/2 cups all-purpose flour
- GLAZE:
 - 1 egg, beaten
 - 1 tablespoon water

Directions

1. In a small bowl, dissolve yeast in water.
2. In a mixing bowl, combine squash, milk, butter, egg, brown sugar and salt; mix well.
3. Add yeast mixture and 1-1/2 cups flour; mix well.
4. Add enough remaining flour to form a soft dough.
5. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes.
6. Place in a greased bowl, turning once to grease top.
7. Cover and let rise in a warm place until doubled, about 1 hour.
8. Punch dough down.
9. Divide into thirds; roll each into an 18-in. rope.
10. Place on a greased baking sheet.
11. Braid ropes together; pinch ends.
12. Cover and let rise until nearly doubled, about 30 minutes.
13. Combine glaze ingredients; brush over braid.