

# Festive Bread

## Ingredient list

- ½ liter warm water
- ½ liter milk
- 25 grams dry yeast
- 1 dl cooking oil
- 1 egg
- 1 teaspoon salt
- 50 grams sugar
- 500 grams whole-wheat flour
- 500 grams white flour
- 1 egg (for egg-wash)

## Instructions

- Mix the water, milk, yeast, oil, egg, salt and sugar well together, then add the flour.
- Knead the dough for 5 minutes – until smooth and even.
- Leave to rise in a warm area for 20 min.
- Shape into a star or tree (depending what bread you want to make).
- Gently brush the dough with the mixed egg.
- Place in a cold oven and heat to 200°C (400°F). Bake the bread until golden (approx. 15-20 min).

