



## *Our Family Recipes*

### Grandma's Brioche

(Evelyn Louise Parker Traverso)

### Rolls and Breads

1 cup yeast  
½ cup lukewarm water  
1 T sugar  
1 cup milk  
3 T butter  
½ cup sugar  
1 t salt  
1 beaten egg or 2 yolks  
4-5 cups flour  
1 grated lemon rind

Mix yeast, water, 1 T sugar  
Scald milk and add butter, ½ cup sugar and salt - cool  
Combine yeast and milk mixtures  
Add remaining ingredients, mixing well

**Note:** Grandma added 4 cups of flour here and more as necessary

Let rise ½ hour  
Knead and shape

#### Glaze

1 beaten egg yolk  
Water

Mix glaze ingredients and brush over top of dough

Let rise until dough is doubled in size  
Bake in hot oven (350°) for about 20 minutes