



Makes 2 braided loaves

Ingredients

2½ cups lukewarm water
1 Tbs. active dry yeast
½ cup vegan sugar
4 Tbs. vegetable oil
Reconstituted Ener-G Egg Replacer
equivalent to 2 eggs (3 tsp. powder mixed
with 4 Tbs. water)
1 Tbs. salt
3 Tbs. nutritional yeast
¼ tsp. tumeric
8¼ cups unbleached all-purpose flour
vegetable oil for brushing
Optional: 1 Tbs. poppy or sesame seeds

To Prepare

In a large bowl, combine water, yeast, sugar, oil, and egg replacer.

Add the salt, nutritional yeast and tumeric, stirring to combine.

Add flour one cup at a time, beating after each addition, until dough is no longer sticky and able to be kneaded.

Knead dough until it is smooth and elastic, about 5 minutes.

Cover with a damp cloth and let rise for 1 ½ hours or until dough has doubled in size.

Punch down the risen dough and turn out onto floured board. Divide in half and knead each half for five minutes or so, adding flour as needed to keep from getting sticky.

Divide each half into thirds and roll into long, thin pieces that are approximately 1 ½ inches in diameter. Pinch the ends of the three pieces together firmly and braid from middle, pinching together at end.

Place each loaf on a greased or parchment paper-lined baking sheet.

Cover with damp cloth and let rise one hour.

Preheat oven to 375 degrees.

Brush dough with vegetable oil and sprinkle with poppy or sesame seeds if desired.

Bake at 375 degrees for 30-35 minutes. Bread should have a hollow sound when thumped on the bottom.

To encourage softness, cool bread inside an empty microwave (do not turn it on) and then store in a plastic bag when thoroughly cooled.

Before serving, brush once again with vegetable oil so it will shine.

