

# Braided Date Bread

## Ingredients

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1/4 c Warm Water  
1 c Milk  
1 Egg  
1/2 c Unsalted Butter  
1/4 c Sugar (plus 1 tablespoon)  
1/2 t Salt  
3 1/2 c Flour  
2 t Yeast  
3/4 t Cardamom  
1 t Cinnamon  
18 oz Dates (or 500 grams, pitted  
and chopped)

## Instructions

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1. In a bowl add the dates with 4 tablespoons softened butter, cinnamon and 1/2 teaspoon cardamom until you get a smooth soft ball. If your dates are a little dry pre-soak them in hot water for 10-15 minutes then drain them and add the butter and spices.
2. In a bowl of a stand mixer whisk the egg with 3/4 cup milk, water, 1/4 cup sugar, 1/4 cup softened butter and yeast. Set aside.
3. In another bowl sift the flour with the salt and 1/4 teaspoon cardamom. Place a dough hook on the stand mixer turn it on to low and add the dry ingredients and knead until you get a smooth dough.
4. Place it in a bowl you have sprayed with nonstick spray and cover it with a wet cloth and

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leave it in a warm place to double for 1 hour.

5. Turn the dough out onto a lightly floured surface. Roll into a rectangle. Add the date filling on to the rolled dough, make sure that the size of the the date rectangle leaves 1 inch margin all around.

6. Roll the dough from the long side into a tube, pinch the seam closed. Cut the dough tube in half down the length of the dough. Place the halves side-by-side, quickly braid the two together, keeping the open ended parts on top. Pinch the ends together, at this stage you can shape the bread into a wreath, securing both ends together. or you can leave it as a braid.

7. Transfer to a parchment-lined baking sheet. Loosely cover the top with plastic wrap and let

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rest for 15 minutes. It should rise a bit more during this time. Preheat your oven to 500F with the rack in the middle.

8. In a small bowl mix together 1/4 cup milk and 1 tablespoon sugar. Once the dough is done raising brush mixture all over the dough.

9. Bake for 5 minutes then lower the temperature to 400F and cook for 15-20 more minutes, you want to bake it until the under side is golden brown. Turn on the broiler for a couple of minutes until it is golden brown on top. Take it out of the oven and serve after 10 minutes of resting.