

### Ingredients:

- 375 g white flour
- 1 teaspoon of salt
- 220 ml milk
- 15 g yeast (half a cube of fresh yeast)
- 1 tablespoon of sugar
- 45 g butter
- 1 egg (whisked)
- Optional: grains/flakes to put on top



### Preparation:

Warm the milk slightly (it must not be hot so that the yeast is not killed!). Take about 100ml of the lukewarm milk, crumble the fresh yeast into it and add 1 tablespoon of sugar. Stir gently until the yeast has dissolved.

Put the flour and salt in a large mixing bowl and mix well. Gradually add the warm butter, the dissolved yeast and the remaining milk, and knead everything into a smooth dough until it no longer sticks.

Cover and let the dough rest in a warm place for at least 30 minutes.

Then knead the dough well and let it rest for another 30 minutes.

Now the dough can be shaped into a large loaf (or 2 small loaves). Let the bread rest until the oven has preheated to 190-200 C.

Brush the bread with egg before baking and then bake the bread on the middle rack for 20-30 minutes.

If you want grains/flakes on the bread, place them on a plate and press the dough briefly into the grains/flakes before baking.

Enjoy!