

ONION LOVER'S TWIST¹

MAKING THE DOUGH

- In large mixing bowl, combine
 - 2 c white flour
 - 1/4 c sugar
 - 1 1/2 tsp salt
 - 1 pkg yeast
- In small saucepan, heat to 120-130°
 - 3/4 c water
 - 1/2 c milk
 - 1/4 c butter/margarine
- Add warm liquid and
 - 1 egg

to flour mixture. Blend at low speed until moistened. Then beat at medium speed for three minutes.

- By hand, stir in another
 - 1 1/2 to 2 1/2 cups flour

to form a soft dough. Then cover loosely with plastic wrap and cloth towel.

- Let rise in warm place (80-85°) until light and doubled in size, 45-60 minutes.

WHILE THE DOUGH'S RISING

- Grease large cookie sheet.
- In small sauce pan, melt
 - 1/4 c butter/margarine

and stir in:

- 1 c finely chopped onions
- 1 Tbs grated Parmesan cheese
- 1 Tbs sesame seeds
- 1/2 - 1 tsp garlic salt

and set it aside to cool.

FORMING THE LOAVES

When dough has risen ...

- Stir down dough to remove all air bubbles
- On floured surface, toss the dough until it is no longer sticky
- Roll dough out into an 18x12-inch rectangle
- Cut rectangle in half crosswise (not lengthwise), to make two 9x12-inch rectangles.
- Cut each rectangle into three 9x4-inch strips
- Spread onion mixture on strips, leaving one of the 9-inch edges clean (so that it will adhere properly when rolled up against the other edge)
- Starting with 9-inch side, roll up each strip (i.e., to make a rope) and pinch the ends and edges to seal it
- On greased cookie sheet, braid three ropes together to make one loaf
- Repeat with remaining three ropes to make second loaf
- Cover loosely with cloth towel and let rise in warm place until light and doubled in size, 25-30 minutes

BAKING THE BREAD

- Heat oven to 350°F
- When risen, uncover dough and bake at 350° for 27-35 minutes, or until golden brown and loaves sound hollow when lightly tapped.
- Remove from cookie sheet immediately. Cool on wire racks

¹ From Pillsbury Classic Foods – Bake-Off Winner
Mrs. Nan Robb Huachuca City, AZ - 1970