

Misc.

Braided Onion-Potato Loaf

Joan Ranzini - Waynesboro, VA
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Servings: 16

Preparation Time: 20 minutes

Bake Time: 25 minutes

1 large Yukon Gold potato, peeled and cubed
1 small onion, chopped
1 cup warm 2% milk (70 to 80 degrees)
1 egg
2 tablespoons butter
1 tablespoon honey
1/4 cup Parmesan cheese, grated
1/4 cup fresh parsley, chopped
1 1/2 teaspoons salt
1/4 teaspoon pepper
4 cups bread flour
1 package (1/4 oz) active dry yeast
TOPPING
1 egg, lightly beaten
additional grated Parmesan cheese

Preheat oven to 350 degrees.

Place the potato and onion in a small saucepan and cover with water. Bring to a boil. Reduce the heat. Cover and cook for 10 to 15 minutes or until the vegetables are tender. Mash until the potatoes are smooth (about 3/4 cup). Set aside.

In a bread machine pan, place the milk, mashed potato, egg, butter, honey, cheese, parsley, salt, pepper, flour and yeast in the order suggested by the manufacturer. Select the dough setting (check the dough after 5 minutes of mixing. Add 1 to 2 tablespoons of flour if needed.)

When the cycle is completed, turn the dough onto a lightly floured surface. Divide into thirds. Shape each into an 18-inch rope. Place the ropes on a greased baking sheet and braid. Pinch the ends to seal and tuck under.

Cover with a clean kitchen towel and let rise in a warm place until doubled, about one hour. Uncover. Brush the top with beaten egg. Sprinkle with additional cheese.

Bake for 25 to 35 minutes or until golden brown.

Remove from the pan to a wire rack.

Yield: 1 loaf (16 slices)

Per Serving (excluding unknown items): 164 Calories; 3g Fat (16.9% calories from fat); 6g Protein; 28g Carbohydrate; trace Dietary Fiber; 31mg Cholesterol; 249mg Sodium. Exchanges: 1 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 1/2 Fat; 0 Other Carbohydrates.