



### **Pull-Apart Milk Bread Wreath**

*Can you bake a pre-sliced sandwich white bread? YES!*

4-3/4 cups bread flour (20-1/4 oz..) plus more for dusting  
1/3 cup granulated sugar  
2-1/4 teaspoons fine sea salt  
2 (1/4 oz.) envelopes quick-rising yeast  
1 cup whole milk  
2/3 cup heavy cream  
7 Tablespoons powdered milk  
1 large egg  
Cooking spray  
1/4 cup unsalted butter, melted, divided  
Garnish: flaky sea salt

**Combine Dough Ingredients:** Combing flour sugar, salt, and yeast in the bowl of a stand mixer fitted with the paddle attachment. Whisk together milk, cream, and powdered milk in a medium bowl. Whisk in egg.

**Adding the Liquid:** Add milk mixture to flour mixture. Beat on medium-low speed until combined, about 2 minutes.

**Making the Bread Dough:** Fit mixer with the dough hook attachment. Beat on medium speed and until dough is smooth, about 10 minutes. Pull up a section of dough and stretch as thin as possible. If dough is see-through but does not rip, your dough is complete. If it rips, continue beating until dough can be stretched.

**Rising the Dough:** Lightly grease a large bowl with cooking spray and place dough in greased bowl, turning to coat. Cover with plastic wrap and let rise until almost doubled in size, about 1 hour and 30 minutes.

**Rest the Divided Dough:** Transfer dough to a work surface, cut into thirds. Flatten each piece and tightly roll into tubes. Place tubes, seam sides down on work surface, cover with lightly greased plastic wrap. Let rest 15 minutes.

**Shape the Dough:** Working with 1 dough piece at a time, roll into a 12"x18" rectangle on a lightly floured surface. Brush with a scant 1-1/2 Tablespoons melted butter, cut lengthwise into 4 strips, and cut strips crosswise into 6 strips, making 24 rectangles. Stack all 24 dough rectangles. Repeat with remaining 2 dough pieces and remaining melted butter. Arrange stacks in a lightly greased tube or straight side Bundt pan, standing up like little books, allowing small spaces between dough pieces and filling large gaps around pan by moving dough.

**Second Rising:** Cover pan with lightly greased plastic wrap and let stand in a warm place (80 degrees F), free from drafts until dough just reaches top edges of pan, about 1 hour. Preheat oven to 325 degrees F.

**Baking the Bread:** Remove plastic wrap and bake in preheated oven until bread is golden brown and puffed, about 35 to 40 minutes. Transfer to a wire rack and let stand in pan about 10 minutes. Carefully remove from pan to a wire rack to cool. To Serve: place on a flat platter; brush with melted butter; sprinkle with flaky sea salt.  
Yield: Serves 10 Active Prep Time: 30 minutes Total Prep Time 4 hours

**Recipe by** Madoy Sweitzer Lamme, *Food & Wine* magazine, November 2019.

**Cook's Note:** the original cutting size was 12"x 20"; we changed it to 12"x18" rectangle for easier measuring. For baking, we used an Original Bundt Pan.

A word of caution – use a heavy-duty mixer, as a light one will not be able to mix the bread, and the dough will twirl up like a living tornado. Our preparation time was longer than 30 minutes, and a flat plate helped stabilize the slices in the bread loaf.

**About the Recipe:** It's a spongy, slightly sweet bread to use for a wrap sandwich. The crust is golden brown and crunchy crisp, while its slices are angel soft. *Food and Wine* magazine suggested to slather it with cranberry sauce, dip it in gravy, and use any leftovers for French toast. The bread will amaze you as it appears in its "pre-sliced" style. We thought we would never eat 72 slices of bread but guess what - we did.