



# INDIANA STATE FAIR RECIPE TRAIL

## Swirled Garlic Herb Bread

COURTESY OF



## Ingredients

- 3/4 cup warm whole milk
- 2 1/4 teaspoons instant yeast
- 2 tablespoons honey
- 3 large eggs
- 3 1/2-4 cups all-purpose flour
- 1 teaspoon kosher salt
- 6 tablespoons salted butter, at room temperature
- 1-2 cloves garlic, grated or finely chopped
- 1/4 cup freshly grated parmesan cheese
- 1/2 cup fresh basil, finely chopped
- 2 tablespoons chopped fresh thyme
- 1 tablespoon chopped fresh sage



## Instructions

1. In the bowl of a stand mixer, combine the milk, yeast, honey, eggs, 3 1/2 cups flour, and salt. Using the dough hook, mix until the flour is completely incorporated, about 4-5 minutes. Add 2 tablespoons room temperature butter and mix until combined, about 2-3 minutes more. If the dough is still sticky, add the additional 1/2 cup flour, adding more as needed until the dough is soft and smooth to the touch.
2. Cover the bowl with plastic wrap and let sit at room temperature for 1 hour or until doubled in size.
3. Meanwhile, combine the remaining 4 tablespoons butter, garlic, parmesan, basil, sage, and thyme in a small bowl.
4. Punch the dough down and roll out onto a lightly floured surface, creating a large rectangle about 12x18 inches. Spread the garlic butter evenly over the dough. Starting with the long edge closest to you, roll the dough into a log, keeping it fairly tight as you go. When you reach the edge, pinch along the edge to seal.
5. Using a sharp knife, cut the log of the dough in half lengthwise, leaving a small portion at one end intact. Turn the halves to expose the filling. Cross the dough ropes over each other, repeating the twisting until you have a long, twisted dough.
6. Coil half the rope up like a snake, stopping when you reach halfway. Then coil, the second half of the rope in the opposite direction. Carefully transfer to a parchment-lined baking sheet. Cover and let rise in a warm place for 45 minutes.
7. Preheat the oven to 350 degrees Fahrenheit. Transfer the bread to the oven and bake 30-35 minutes, until the top is golden brown and the bread is cooked through. Brush the top of the loaf with butter. Slice and serve warm...with additional butter.



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## Fun Facts

- This recipe was the 2023 Indiana State Fair 4-H Baked Foods Sweepstakes winner, submitted by 7th-grader **Abby Jackson** of Delaware County.
- Rather than buying all the herbs this recipe calls for, Abby chose to use fresh herbs from her grandma's garden. This saved money and created a fresh flavor.
- Using farm fresh eggs not only enhanced the flavor of the bread, but made the color golden and vibrant.
- This bread freezes nicely. If you want to make ahead and freeze, it tastes just as good as a fresh loaf out of the oven.
- In 2023, 5,445 Indiana 4-H members enrolled in the Foods project to learn baking and preservation skills.