

Orange Hibiscus French Toast

Ingredients:

- 3 1/2 cups (450g) all-purpose or bread flour
- 1 1/4 tsp salt
- 3 tbsp (37g) granulated sugar
- 2 1/4 tsp (1 packet) instant yeast
- 2 tsp ground cinnamon
- 3 large eggs
- 1/2 cup (114g) whole milk
- 10 tbsp (141g) unsalted butter, room temperature
- 3 tbsp candied orange*

To top:

- 1 egg
- 1 tbsp water
- 3 tbsp coarse sugar
- 1 tsp hibiscus powder**

Directions:

1. In the bowl of a standing mixer fitted with a dough hook attachment, combine flour, salt, sugar, instant yeast, cinnamon, eggs, and whole milk. Once roughly combined, add the butter. Continue to mix on speed 1 or 2 for about 10 minutes. During the last minute, add the candied orange. Do a window pane test to see if dough is ready.
2. Shape dough into a ball and allow to rise in a covered bowl for about 1 hour, or until doubled in size.
3. Grease two bread loaf pans. Once dough has risen, divide into six pieces. Stretch out three pieces and braid the dough, or shape as desired. Place in the loaf pans and allow again to rise for about 1 hour, or until doubled in size.
4. Preheat oven to 350°F. In a small bowl, whisk together the egg and water. This is your egg wash. Brush this egg wash on top of the loaves. In another small bowl, mix together the coarse sugar and hibiscus powder. Sprinkle this on top of the loaves. Bake loaves for about 30 minutes, or until internal temperature has reached 190°F. To prevent loaves from browning too much, cover with foil halfway through baking.

