

# Ubuntu Bread

Taken from *The Official Ubuntu Book 2<sup>nd</sup> Edition*

This Recipe was posted to the popular Ubuntu forums to create some special Ukrainian egg bread called kalach, which is much like challah or any other egg bread. The twist of course is that is shaped like our favorite distribution's logo.

To Create this bread you will need the following ingredients:

- 1 teaspoon of yeast
- $\frac{3}{4}$  cup warm water (100°F/40°C)
- 3 eggs
- 3 to 5 cups of flour
- $\frac{1}{4}$  cup sugar
- $\frac{1}{4}$  cup oil
- pinch of salt



Directions on page 2

## Directions

First, put the yeast in the warm water while you gather the other ingredients.

Beat the three eggs in a bowl and save a teaspoon of the egg mixture for later. Add three cups of flour to a big bowl along with the egg, sugar, oil, and salt. When the yeast is bubbly, add it in too. Knead. If the mixture is crumbly, add water. If it is too sticky, add more flour. The dough should be firmer than your average bread dough to keep its shape.

Cover the bowl with a damp towel, and let the dough rise in a warm place. When it has doubled in size, punch it down, and roll it out into three ropes.

Make the ropes less than one inch (2.5 cm) thick so that the loaf will bake evenly. Do this on a large surface. You need a lot of room. Use a bit of oil if things are sticky. Your dough should be somewhat stiff, so this should not be a problem.

You should end up with three ropes that are a little less than three feet (75 cm) long. Pinch them together on one end, and set them horizontally on your work surface.

Now braid the ropes. Take the lowermost rope and place it between the other two. The middle rope is now the lowest rope. Move it into position by bringing it down to where the other rope (lowermost) used to be. Take the topmost rope and place it between the other two. Take the rope that is now highest and pull it up to its position as topmost rope. Place the lowermost rope between the two others. You get the picture....

When you have a long braid, snip off the ends, and join the ends to form a circle. Join the individual ropes together as well as you can. Place the loaf on an oiled cookie sheet. Take the snipped-off bits and form two long strands. Intertwine them by side by side and holding one end while rolling the other end with the palm of your hand. Stretch this out around the bottom of the big braid and join the ends together.

Cover the kalach with a damp towel and let it double in size (about an hour, maybe less on a hot day). Brush it with the egg mixture. You should have enough to cover the loaf completely. Bake at 350°F/180°C until it becomes dark brown. Let it cool.

Be very careful. One of our dogs jumps up on the table to eat this bread. It is embarrassing when guest find the dog with the half of the bread that she could not finish under the table.