

ONE LOAF OF PULLA USING A FOOD PROCESSOR TO MIX THE DOUGH



Loaf is in the oven for longer in lesser temperature that pullas.

PULLA USING A FOOD PROCESSOR

¼ cup warm water
4 tablespoons sugar
1 package or 1 tablespoon active dry yeast
1 egg
3 cups all-purpose flour
¼ cup (½ stick) cold butter, cut into 4 pieces
1 teaspoon salt
1 teaspoon freshly crushed cardamom seeds
About ¾ cup warm milk
1 egg, beaten, for glaze



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Crushed sugar cubes, pearl sugar and/or sliced almonds

In a small bowl combine the warm water, 1 tablespoon sugar, and the yeast. Let stand until bubbly.

Fit food processor with the steel blade. Measure the flour, butter, remaining sugar, salt and cardamom into the food processor work bowl. Process until mixed.

Add the yeast mixture and turn processor on.

Slowly drizzle in the warm milk and process just until the dough comes together into a soft, smooth ball and turns around the bowl about 15 times.

Remove dough onto a lightly floured surface and shape into a ball. Place into a lightly greased bowl, cover, and let stand in a warm place until doubled, about 1 hour.

Punch dough down and divide into 3 parts. Shape each part into a long strand, 16 to 18 inches long. Braid the three together and place on parchment-covered baking sheet. Let rise in a warm place until almost doubled, 45 minutes to 1 hour.

Heat the oven to 375°F.

Brush the loaf with the beaten egg and sprinkle with the crushed sugar and/or the sliced almonds.

Bake until the loaf is evenly golden brown for about 20 to 25 minutes. Remove from the baking sheet and cool on a wire rack.