



## Quick Nissua (Pulla)

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### Ingredients

1 cup milk  
1/4 cup warm water 110-115 F  
1 tbsp active dry yeast  
1/2 cup sugar  
1 tsp ground cardamom  
1 tsp salt  
2 large eggs lightly beaten, room temperature  
4 and 1/2 to 5 cups all-purpose flour  
1 stick unsalted butter melted

### For the Glaze

1 large egg  
1 tbsp milk

### For the Topping

Sliced almonds  
Sugar

### Directions

1. In a microwave-safe bowl, warm the milk until it reaches 110 F. In a large mixing bowl, stir the yeast in warm water and let it sit for about 5 minutes until foamy.
2. Add the milk, sugar, cardamom, salt, and eggs to the large bowl and stir with a wooden spoon to incorporate everything. Add 2 cups of flour and stir until smooth. Stir in the butter and add just **enough** of the remaining flour 1/2 cup at a time until a soft dough is formed. The dough should gather together in a shaggy mass, but is not dry.
3. Cover the bowl with plastic wrap and let it rest for 15 minutes.

### First Rise

Turn the dough onto a floured surface and knead for about ten minutes, or until it is smooth and elastic. Shape it into a ball and place in a bowl. Cover the bowl and let the dough rise for 1 hour or until doubled.

### **Shape the Dough**

Line a cookie sheet or 14-inch pizza pan with parchment paper and set aside. Lightly knead the dough just to deflate it and divide it into 3 equal portions. Roll each portion into a long rope of about 36 inches in length. Braid the three ropes of dough from one end and once you reach the other end, lift the dough and transfer it to the cookie sheet, shaping it into a circle as you lay it down. Pinch and seal the ends together to close the circle.

### **Second Rise**

Cover the dough with a clean towel and let rise for about 45 minutes until puffy, but not necessarily doubled.

### **Bake**

Preheat oven to 375 F. Beat one egg with 1 tablespoon of milk and brush this glaze over the surface of the dough. Sprinkle the top with sugar and almonds. Bake nissua for 20-25 minutes, until lightly golden.