

EASTER BREAD

NOTE: ALL INGREDIENTS MUST BE A ROOM TEMPERATURE

INGREDIENTS

1 DOZEN EGGS

MELT & COOL TOGETHER THE FOLLOWING:

$\frac{3}{4}$ LB BUTTER OR MARGARINE

2 HEAPING TABLESPOONS CRISCO

1 $\frac{1}{2}$ CUPS SUGAR

PINCH OF SALT

1 PKG DRY YEAST (MELT IN $\frac{3}{4}$ CUPS LUKEWARM WATER). NOTE: I USE THE CAKE YEAST

FLOUR – AS MUCH AS IT TAKES (APPROX 5 LBS) – DOUGH HAS TO BE SOFT AND NOT STICK TO HANDS

METHOD:

BEAT EGGS BY HAND

ADD PINCH OF SALT

ADD SUGAR & BEAT UNTIL DISSOLVED

ADD 1 CUP MILK

ADD MELTED BUTTER

ADD MELTED YEAST

ADD FLOUR (ABOUT 5 LBS) KEEP DOUGH SOFT

KNEED ABOUT 1 HOUR (CUT WITH KNIFE TO SEE IF ANY BUBBLES)

SET OVERNIGHT & SPRINKLE WITH FLOUR AND COVER.

IN THE MORNING, KNEED DOUGH AGAIN, DIVIDE INTO 3 SECTIONS, LET STAND 10 MINUTES COVERED. BRAID LOOSE. PUT INTO PAN COVERED FOR A FEW HOURS UNTIL DOUBLE IN SIZE. BAKE IN A 300 DEGREE OVEN FOR 30 MINUTES, KEEP CHECKING SO IT DOESN'T BROWN. (NOTE: USE AND ANGEL FOOD PAN)