

Portuguese Sweet Bread

Ingredients:

- 2 packages active dry yeast
- 1 cup plus 1 teaspoon granulated sugar
- 1/2 cup lukewarm water
- 1 stick (1/2 cup) softened butter
- 1/2 cup warm milk
- 4 eggs lightly beaten
- 1 tablespoon salt
- 4 to 5 cups all-purpose flour

Instructions

Combine the yeast, 1 teaspoon sugar, and water in a large bowl and allow to proof.

Put the butter in the warm milk, add the 1 cup sugar and blend well.

Add to the yeast mixture and stir to combine the ingredients.

Add the eggs, one at a time, lightly beaten, and mix well.

Add the salt and then add 4 cups of flour, 1 cup at a time, until you have a soft dough.

Turn out on a floured board and knead for about 10 minutes, until the dough is smooth and elastic, using only enough additional flour to prevent sticking.

Shape into a ball and place in a buttered bowl, turning the dough to coat the surface. Cover with plastic wrap and let rise in a warm, draft free place until doubled in bulk.

Punch down the dough and divide into two equal pieces. Shape again into balls and place in two buttered 8" round cake pans.

Cover loosely and let rise again until doubled in bulk.

Beat the remaining egg with 1 tsp. of water and brush on the tops of the bread.

Bake in a preheated oven at 350 degrees for about 30 minutes, or until the bread is a rich, dark, shining color and sounds hollow when rapped on top and bottom.

Cool on racks before slicing.