

Lissy's Sweet Bread

Makes 2 loaves

INGREDIENTS

1 envelope active dry yeast (2 ¼ tsp)

½ c. warm water

1 tbsp. sugar

1 c. milk

1 c. sugar

½ c. butter, softened

½ tsp. salt

4 beaten eggs

6-7 c. flour

1 egg yolk, lightly beaten

METHOD

Combine yeast with warm water and sugar; set aside for 5-10 minutes until foamy.

Scald milk and then stir in sugar, butter, and salt until butter is melted. Cool milk mixture to lukewarm.

Stir beaten eggs and yeast into milk mix, then beat in 2 c. flour. Stir in enough remaining flour to make a smooth dough which is easy to handle (if using a stand mixer, until dough begins to pull away from the sides). Knead for a few minutes, and then round into a ball.

Cover and let rise for 1 ½ hours. Punch down dough. Cover and let rest for 10 minutes. Divide dough in half, and shape each into a round loaf. Place on greased or parchment-lined baking sheet. Cover and let rise until doubled – approx. another hour.

Brush loaves with egg wash, and bake at 350°F for 20-25 minutes until top of loaf is medium to dark brown.

Note: Dough can be split into 4 loaves instead of 2. For 4 loaves, bake at 375°F for about 17 minutes.