



Portuguese Sweet Bread

NIBBLEDISH CONTRIBUTOR

Ingredients

-1/4 c Water; warm -1 c Milk; scalded and cooled - 3/4 c Sugar -1 ts Salt - 3 Eggs -1/2 c Margerine - 5 c Flour -1 Eggs -2 pk Yeast -1 ts Sugar

Instructions

1. Dissolve yeast in warm water in a large bowl. 2. Stir in milk, 3/4 cup of sugar, salt, 3 eggs, margerine, and 3 cups flour. 3. Beat until smooth. Stir in remaining flour (may need up to a cup more than called for) until you have an easily manageable dough. 4. Turn out dough on floured surface; knead 5 minutes. Place in greased bowl; turn greased side up; cover and let rise 1 1/2 to 2 hours. 5. Punch down dough and divide in two. 6. Shape each into a round, slightly flat load. 7. Place each loaf in round layer pan (9X10 1/2 inches) that has been greased. 8. Cover and let rise until double (about 1 hour) 9. Heat oven to 350 degrees. 10. Beat 1 egg slightly and brush over loaves. 11. Sprinkle with 1 tsp of sugar. 12. Bake until loaves are golden brown (35 - 45 minutes).