



PORTUGUESE EASTER BREAD



Ingredients:

- 1 c warm water
- 3 t dry yeast
- 1 1/4 c sugar
- 3 c milk
- 1/2 c butter
- 1/2 c crisco
- 4 beaten eggs
- 1 1/4 tsp. salt
- 12 c flour
- 4 colored, hard boiled eggs

Directions:

- Dissolve the yeast and sugar into the warm water. Allow to proof.
- Meanwhile, heat the milk, butter and Crisco in a saucepan.
- Mix the saucepan ingredients into the yeast mixture.
- Add the eggs and salt.
- Mix in the flour, a few cups at a time until it is all added. In a mixer, let mix for 10 minutes until smooth and elastic. If you are mixing this by hand, knead until smooth and elastic.
- If you used a Bosch, there is no need for 2 risings. Form into 4 round loaves and place in greased cake pans. If you are mixing by hand, allow to rise in the bowl until double and then form loaves. In either case, reserve a little dough to form the crosses over the eggs.
- After the loaves are formed, place a hard boiled egg, (or more around the perimeter, if desired) in the middle of the loaf. Cover with the dough cross, pinching the ends in place on the loaf.
- Allow to rise for 1 1/2 hours, or until double in size. Cover with dish towels to keep a crust from forming on the dough.
- Bake at 325 degrees F for 30 minutes or until well browned.
- Let cool for about 10 minutes before removing from the pans onto a wire rack.
- Yes, the egg is still edible!

