

PORTUGUESE SWEET BREAD — BY JAMES BEARD

[2 LOAVES]

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 4 1/2 CUPS ALL-PURPOSE FLOUR, APPROXIMATELY

******NOT IN THE BOOK TIP****** IF YOU HAVE A BREAD MACHINE, USE THE BREAD MACHINE TO MIX THE DOUGH FOLLOWING THE BREAD MACHINES ORDER OF ADDING INGREDIENTS.

COMBINE YEAST, 1 TSP. SUGAR & WATER IN A LARGE BOWL AND ALLOW TO POOF. PUT THE BUTTER IN WARM MILK, ADD THE 1 CUP OF SUGAR AND BLEND WELL. ADD TO THE YEAST MIXTURE AND STIR TO COMBINE THE INGREDIENTS. ADD 3 EGGS, LIGHTLY BEATEN, AND SALT AND MIX WELL. ADD 4 CUPS OF FLOUR, 1 CUP AT A TIME, KNEADING WITH YOUR HANDS IN THE BOWL, TO MAKE A SOFT DOUGH. TURN OUT ON A FLOURED BOARD AND KNEAD UNTIL THE DOUGH IS SMOOTH AND ELASTIC, USING ONLY ENOUGH ADDITIONAL FLOUR TO PREVENT STICKING. THIS SHOULD TAKE ABOUT 10 MINUTES. SHAPE INTO A BALL AND PUT IN A BUTTERED BOWL, TURNING THE DOUGH TO COAT THE SURFACE WITH BUTTER. 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 SKILLET. ONE THAT CAN BE USED IN THE OVEN AND THAT MEASURE ABOUT 9 INCHES IN DIAMETER AT THE TOP. OR YOU MAY USE TWO 8.5 X 4.5 X 2.5 BREAD PANS. COVER LOOSELY AND LET RISE AGAIN UNTIL DOUBLED IN BULK. BRUSH THE TOPS WITH THE REMAINING EGG, WELL BEATEN, AND BAKE IN A PREHEATED OVEN AT 350 DEGREE FOR 30 MINUTES OR UNTIL BREAD IS RICH, DARK, SHINING COLOR AND SOUNDS HOLLOW WHEN TAPPED ON TOP. COOL ON RACKS BEFORE SLICING.

RECIPE SHARED BY DAWNA BRISSON