

Sweet Bread

Makes 4 loaves, large

Ingredients

Sponge

- 4 pkg. yeast
- 4 c. water
- 1 c. sugar
- 2 Tbsp. salt
- 4 c. flour

Main Dough

- 1 c. shortening, melted - margarine or 1/2 butter
- 10 eggs, beat well
- 2 c. sugar
- 1 Tbsp. grated orange
- 1 tsp. vanilla
- 1 tsp. lemon extract
- 2 tsp. anise extract
- Few drops of yellow food coloring
- 13 c. flour

Instructions

Sponge

1. Combine yeast, water, sugar, salt, and 4 c. flour.
2. Beat well; set aside to rise 30 minutes or more, until bubbly.

Main Dough

1. Add melted shortening (margarine or 1/2 butter) to the sponge.
2. Beat 10 eggs well; add to the mixture.
3. Add 2 c. sugar and beat again well.
4. Add grated orange, vanilla, lemon extract, anise extract, and a few drops of yellow food coloring.
5. Add 13 c. flour and mix to form dough.
6. Let rise.

Baking

1. Shape dough into 4 large loaves.
2. Bake at 325°F for 45 minutes, or until golden brown.

Assembly

- Suggested variations: add orange marmalade, candied orange peel, or candied fruit to the dough before baking.

Sweet Bread

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4 c. water
1 c. sugar
2 T. salt
4 c. flour

Bake @ 325° for 45 min.
until golden brown.

Sponge - Beat well, set aside to rise 30 mins. or more (till bubbly)

ADD

1 c. shortening melted - margarine or 1/2 butter
10 eggs, beat well, add
2 c. sugar and beat again well
1 T. grated orange
1 t. vanilla
1 t. lemon
2 t. anise extract
few drops of yellow coloring

13 c. flour - let rise

Makes 4 loaves, large.

Suggested variations: add orange marmalade, candied orange peel,
candied fruit.