Sweet Bread

Makes 4 large loaves

Ingredients

Sponge

- 4 packets yeast
- 4 cups water
- 1 cup sugar
- 2 Tbsp salt
- 4 cups flour

Dough

- 1 cup shortening, melted - margarine or 1/2 butter
- 10 eggs, beaten well
- 2 cups sugar
- 1 Tbsp grated orange (zest)
- 1 tsp vanilla
- 1 tsp lemon (extract)
- 2 tsp anise extract
- Few drops yellow food coloring
- 13 cups flour

Instructions

Sponge

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

Dough

1. To the risen sponge, add melted shortening.
2. Beat in 10 eggs well, then add 2 cups sugar and beat again well.
3. Add grated orange zest, vanilla, lemon extract, anise extract, and a few drops of yellow food coloring.
4. Add 13 cups flour and mix to form dough.
5. Let rise.

Baking

1. Shape dough into 4 large loaves and place in loaf pans.
2. Bake at 325°F for 45 minutes, until golden brown.

Assembly

- Optional variations: add orange marmalade, candied orange peel, or candied fruit to the dough before

shaping.

SWEET BREAD

4 Yeast
4 cups of water
1 cup sugar
2 tablespoons salt
4 cups flour

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

ADD

1 cup shortening melted - margarine or ½ butter
10 eggs beat well add
2 cups sugar and beat again well
1 tablespoon grated orange
1 teaspoon vanilla
1 teaspoon lemon
2 teaspoons anise extract
few drops of yellow coloring
13 cups flour
Let rise
Makes 4 large loaves

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

Bake at 325° for 45 min, until golden brown.

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