

Easter Bread

Ingredients:

- 4 cups sifted all-purpose flour
- 1/3 cup of sugar
- 1-1/2 teaspoons of salt
- 2 tablespoons of active dry yeast (2 packets)
- 1 cup of milk
- 1/4 cup of water
- 1/2 cup of canola oil
- 3 eggs, beaten
- 1/2 cups of candied fruit



Directions:

Combine 1-1/3 cups of flour, sugar, salt, and yeast in a large mixing bowl.

Heat your milk, water, and oil until very warm.

Slowly add this heated liquid to your mixing bowl with those measured dry ingredients while beating with your electric mixer. Scrape the sides and beat for about two minutes until well blended.

Beat in the eggs, one at a time and the rest of the flour. This will be stickier dough than a typical yeast dough on the order of a batter bread. Cover and let this rise in a warm spot until doubled about one hour or one hour and a half.

Take out your 10-inch (12-cup) tube pan, grease it well, and then transfer your dough with your wooden spoon into it. Cover and let this rise for about 30 minutes more so it can grow a bit longer.

Bake at 350 degrees for about 40 minutes so it gets a golden brown. You can stab it with a long thin knife to make sure nothing sticks to it. However, this can cause it to break so be careful. Another hint is if you tap bread the sound that you hear should be hollow.

Let it cool in the pan for about five minutes and then remove and cool it on your wire rack.