

Theresa Kovatch's Holiday Bread

From Jeanette's Recipe Cards

Lots of options on baking containers and styles

Quantity	Ingredients	Preparation Notes
1 1/2 C	Butter	• In sauce pan - heat butter and milk or sour cream. Cool to luke warm
1 1/2 C	Milk or Sour Cream	• Soften yeast in warm water
4 Cakes	Yeast	• Add yeast to butter and milk mixture
1 1/2 C	Warm Water	• Add sugar, eggs, salt and raisins or cherries
3/4 C	Sugar	• Mix well
3 tsp	Salt	• Gradually add 10 - 12 Cups of flour to form a stiff dough
4	Eggs (beaten)	• Knead well
10 - 12 C	Flour	• Let rise until double
	Cherries - (<i>Dried or Maraschino</i>) or Raisins	• Divide into 9 pieces for 1 lb coffee cans or two large pieces for large cakes (13 x 9) - for pull-aparts, use 8 tin foil lined cake pans or an angel food tin.
		• For coffee cans - bake at 350 for 30minutes
		• For large cakes - bake at 350 for 30 minutes
		• For pull-aparts - bake at 350 for 35 minutes
		• For Angel Food tin - bake at 350 for 65 minutes