
Sunshine Bread

Quantity	Ingredients	Preparation Notes
7 - 7 1/2 C	Flour	• Mix 2 1/2 C of flour in a bowl with yeast and salt
2 pkgs	Yeast	• In saucepan, heat 1/2 C water, milk, and butter until warm
1 Tbsp	Salt	• Add to flour mix
1 C	Milk	• Add honey and eggs
1/2 C	Water	• Beat until moist then about 3 minutes more at medium speed
1/4 C	Margarine	• Add raisins, carrots and orange rind
1/3 C	Honey	• Begin adding flour and mixing until dough is firm
3	Eggs	• Turn into a greased bowl, turn over once and let rise to double..
4	Carrots, chopped coarsely	• Punch down and knead then let rise again.
1 1/2 C	Seedless Raisins	• Mix single egg and 1 tsp water and brush on bread prior to baking.
2 T	Grated Orange Rind	• Bake at 375 degrees for 35 - 40 minutes. Should sound hollow when knocking on bread.
1	Egg	
1 tsp	Water	