Portugese Sweet Easter Bread (Pao Doce)

SERVINGS 4   **PREP TIME** 2HRS. 10MINS.   **COOK TIME** 40 MINS.

INGREDIENTS

- 1 cup warm milk
- 1/2 cup sugar
- 1 tablespoon dried yeast
- 5 1/4 cups plain flour
- 1 teaspoons fennel seeds, crushed
- 1 teaspoons salt
- 4 tablespoons butter, at room temperature, coarsely chopped
- 6 eggs
- Olive oil, to brush
- 1 egg, lightly whisked

DIRECTIONS

1. Combine 1/4 cup of the milk and 1 tablespoon of the sugar in a small bowl. Sprinkle in the yeast. Set aside for 5-10 minutes or until frothy.

2. Combine flour, fennel seeds and salt in a large bowl. Make a well in the center. Add yeast mixture, butter and remaining milk and sugar. Lightly whisk 3 eggs and add to bowl. Use a wooden spoon to stir until well mixed. Use your hands to bring dough together in the bowl. Turn dough onto a lightly floured surface.

3. Knead for 10 minutes or until smooth and elastic. Brush a large bowl with oil. Place dough in bowl and turn to coat. Cover with plastic wrap and set aside for 1 hour 45 minutes or until dough doubles in size.

4. Preheat oven to 395°F. Lightly brush a round 8 inch spring-form cake pan with oil. Reserve 1/2 cup of dough. Lightly knead the remaining dough and place in the prepared pan. Gently press remaining whole unpeeled eggs into the dough.

5. Divide the reserved dough into 6 pieces. Roll each piece into a thin 5 inch long rope. Use the ropes to form a cross over each egg. Brush the dough with extra egg. Set aside for 10 minutes to rise a bit.

6. Bake for 40 minutes or until bread is golden brown and sounds hollow when tapped on the base. Set aside to cool slightly.

7. Serve and enjoy!

For a pinch of

Seabra's

flavor...

Traditional and an "Egg-citing" Easter Holiday Bread. Delicious for breakfast or dessert!