

Encore Luncheon Bread

Jim D'Wolf

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*1 dry yeast
1/4 cup warm water
3/4 cup milk
1/2 cup butter
1/3 cup sugar
3 eggs, beaten
1 teaspoon salt
4 cups flour*

Preheat the oven to 350 degrees.

Soften the yeast in water. Heat the milk and add to the yeast.

In a bowl, cream the butter, sugar and eggs. Add salt to the flour. Stir into the butter mixture. Add the yeast mixture. Beat and turn into a buttered bowl.

Allow to raise for one and one-half hours. Beat and turn into a buttered Bundt pan. Allow to raise for 40 minutes.

Bake for 45 minutes.

Per Serving (excluding unknown items): 3244 Calories; 118g Fat (33.0% calories from fat); 80g Protein; 460g Carbohydrate; 16g Dietary Fiber; 909mg Cholesterol; 3384mg Sodium. Exchanges: 25 Grain(Starch); 2 1/2 Lean Meat; 1/2 Non-Fat Milk; 20 1/2 Fat; 4 1/2 Other Carbohydrates.