

Hawaiian Sweet Bread

Evelyn Day

Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)

*6 1/2 to 7 cups flour
3/4 cup mashed potato
flakes
2/3 cup sugar
1 teaspoon salt
1/2 teaspoon ginger
2 teaspoons almond extract
2 packages yeast
1 cup milk
1/2 cup water
1/2 cup margarine
1 cup pineapple juice
3 eggs*

In a bowl, combine the flour, potato flakes, sugar, salt, ginger and yeast.

In a saucepan, heat the milk, water and margarine to lukewarm. Add to the flour mixture. Blend. Beat for 4 minutes. Add the almond extract and stir in the remaining flour. Knead.

Place the dough in a greased bowl. Cover. Let sit for about one hour and 30 minutes. Punch down. Divide into three parts. Form into round balls and place into three eight-inch greased cake pans. Let rise for one hour.

Bake at 375 degrees for 25 to 35 minutes.

Per Serving (excluding unknown items): 4977 Calories; 123g Fat (22.5% calories from fat); 121g Protein; 835g Carbohydrate; 30g Dietary Fiber; 669mg Cholesterol; 3597mg Sodium. Exchanges: 43 Grain(Starch); 3 Lean Meat; 2 1/2 Fruit; 1 Non-Fat Milk; 21 Fat; 9 Other Carbohydrates.