

Polish Easter Sweet Bread

Yield: 20 min
Total Time: 85 min

Recipe from: <https://www.recipeschoose.com/recipes/polish-easter-sweet-bread-recipe>

Ingredients:

- 1/2 ounce active dry yeast 2 packages
- 1 1/2 ounces warm water 3 Tbs
- 16 ounces milk warm, 2 cups, plus 1 Tbs cold milk
- 7 1/2 ounces sugar 1 generous cup
- 40 ounces flour 8 cups
- 5 eggs 8.75 oz.
- 5 1/4 ounces softened butter ? cup
- 1 pinch salt
- 1 orange
- 5 ounces golden raisins 1/2 cup, packed
- 10 2/3 ounces butter sticks, 1? cups
- 14 2/3 ounces flour cups, 3 scant cups
- 6 2/3 ounces sugar cups, 1 scant cup

Nutrition:

1. Calories: 580 calories
2. Carbohydrate: 88 grams
3. Cholesterol: 105 milligrams
4. Fat: 21 grams
5. Fiber: 3 grams
6. Protein: 11 grams
7. SaturatedFat: 12 grams
8. Sodium: 180 milligrams
9. Sugar: 26 grams

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