

# Portuguese Easter Bread

Yield: 10 min  
Total Time: 202 min

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

## Ingredients:

- 1 1/2 cups milk very warm
- 1 cup white sugar + 1 tsp sugar
- 1/2 cup unsalted butter softened
- 1 teaspoon salt
- 2 envelopes active dry yeast 1 and 1/2 Tbsp
- 3 eggs well beaten
- 6 1/2 cups all purpose flour unsifted
- 1 egg
- 1 teaspoon water
- 1 cup raisins
- 2 cups boiling water

## Nutrition:

1. Calories: 540 calories
2. Carbohydrate: 93 grams
3. Cholesterol: 115 milligrams
4. Fat: 13 grams
5. Fiber: 3 grams
6. Protein: 13 grams
7. SaturatedFat: 7 grams
8. Sodium: 300 milligrams
9. Sugar: 29 grams

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