

# Portuguese Sweet Bread



3 lbs all-purpose flour  
1 cube of butter (melted)  
1 cup of sugar  
1/2 teaspoon salt  
4 eggs  
1 teaspoon lemon zest (grated lemon peel)  
1 pkg Rapid Rise Yeast  
Milk

Mix the eggs and sugar. Add the flour, lemon, yeast, and salt.

Knead the mixture, adding milk as necessary.

When the dough seems ready, add the melted butter a little at a time as you continue to knead the dough. Set aside and let it rise for about 4 to 5 hours.

When it is ready, divide the dough into small breads, let it rest for an hour.

Bake at 350 for 25 to 30 minutes, depending on the size of the loaves.

When it is done, rub some butter over the browned surface to make it shine.

Enjoy!

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