

St. Patrick's Day Green Bread

4 Cups Warm Milk
8 Tsp. SAF Instant Yeast
4 Eggs
1/2 Cup Oil (I use olive oil)
3 Tsp. Sea Salt
1 Cup Sugar
1 Cup Warm Water
13-14 Cups White Flour
1 Ounce Food Coloring (Green for St. Patrick's Day)

I start with a Bosch Mixer although you could make this in a bowl. I put the yeast, warm water, salt, oil, and sugar in the bowl. I then add the eggs and lightly mix it in the Bosch so the eggs do not "cook". This is where I add the food coloring. Then I add the warm milk and flour slowly. I continue to add flour until the bread dough pulls away from the sides of the Bosch bowl. I knead for about 7-8 minutes. I place the dough in a greased bowl and cover with plastic wrap. I let the dough rise until double. I punch down the dough and make into loaves and place these in greased pans (I make seven-1-pound loaves). I let it rise once again (using the same plastic wrap) until it doubles and then I bake them at 350 degrees for 27 minutes. I lightly butter the tops of each loaf after baking and remove from pans.

I like to use different colors of food coloring for different holidays. It takes a whole bottle (1 ounce) of green food coloring for this recipe.