

MONKEY BREAD



Ingredients:

2 packages of dry yeast

½ cup of warm water

4 eggs, medium or large

½ cup of sugar

¼ teaspoon of salt

½ cup of milk

4 cups of all-purpose flour

1 stick of butter or margarine, melted

Instructions:

Dissolve yeast in warm water. Put eggs in large bowl and mix well with the sugar, salt and yeast. Add milk and flour alternately. Let rise in bowl until doubled in bulk. Punch down.

Roll or pat out on floured surface until about ½ inch thick. Cut into short strips, dip each into melted margarine or butter and layer in large greased tube pan or two loaf pans. Let rise again until doubled.

Bake at 350 ° for 30 or 40 minutes. To serve do not cut – break off pieces. Serves 10 to 12 persons and is excellent coffee barbeque or seafood.

It takes 20 minutes to mix. First rising takes about 1 hour, second rising takes about 50 minutes. Allow a total of about 3 hours. You can reheat wrapped in foil.

ANOTHER RECIPE FROM THE PHARRSIDE