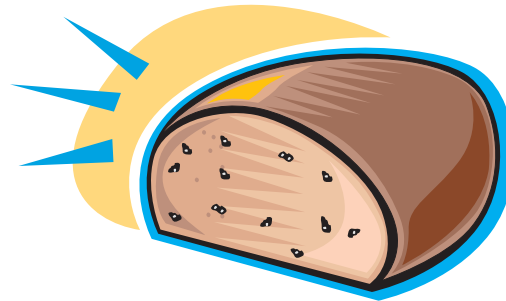


Epiphany Bread

Makes 5 loaves (cake like)

4 cups milk
3 1/2 cups sugar
3 1/2 teaspoons salt
11 eggs
1 cup butter, melted
7 packages yeast (dissolved in 1 1/3 cup warm water)
2 1/2 pounds raisins (soak in 1/4 to 1/2 cup warm water)
16–17 cups flour

In a large heavy pan scald 4 cups milk. Add sugar and salt. Cool. Beat eggs and add with melted butter and dissolved yeast to the cooked milk mixture. Add raisins including the extra water.



Measure 14 cups flour into a large bowl and beat in the above mixture. Add additional flour, but the batter should be a little sticky.

Cover and let rise to double in size and then punch down. Form into loaves and place in greased loaf pans. Let rise in pans until double in size. Bake at 325° for about 50 minutes.

Reflection

We shall not cease from exploration
And the end of all our exploring
Will be to arrive where we started
And know the place for the first time.

—T. S. Eliot

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