



Featured Recipe

From: Port of Call
Williamsburg

Sally Lund Bread

Category: Appetizer

Ingredients:

1 cup milk
½ cup shortening
4 cups sifted, all-purpose flour,
divided
⅓ cup sugar
2 teaspoons salt
2 packages active dry yeast
3 eggs



Preparation:

Preheat oven to 350°F 10 minutes before Sally Lunn Bread is ready to be baked. Grease a 10-inch tube cake pan or a bundt pan. Heat the milk, shortening and ¼ cup of water until very warm—about 120°F. Shortening does not need to melt. Blend 1 ⅓ cups of flour with sugar, salt and dry yeast in a large mixing bowl. Blend warm liquids into flour mixture. Beat with an electric mixer at medium speed about 2 minutes, scraping the sides of the bowl occasionally. Gradually add ⅔ cup of the remaining flour and the eggs and beat at high speed for 2 minutes. Add the remaining flour and mix well. Batter will be thick but not stiff. Cover and let rise in a warm, draft-free place (about 85°F) until double in bulk—about 1 hour and 15 minutes. Beat dough down with a spatula or at lowest speed on an electric mixer and turn into the prepared pan. Cover and let rise in a warm, draft-free place until increased in bulk one-third to one-half—about 30 minutes. Bake 40-50 minutes at 350°F. Run knife around the center and outer edges of the bread and turn onto a plate to cool