

## **CHAMORRO SWEET BREAD**

### **INGREDIENTS**

#### Set 1

½ c. warm water, about 100 to 110 degrees Fahrenheit (very warm to touch, but not “ouch” hot)  
¼ c. sugar  
3 envelopes of Active Dry yeast (not Rapid Rise...envelopes look similar, but they are different)

#### Set 2

1 c. mashed potatoes (Boil a medium Russett potato, peel it then smash it very well. Measure 1 cup.)  
½ c. warm, whole milk  
2.5 t. salt

#### Set 3

8 eggs, room temperature  
1 ¾ c. sugar  
½ c. melted butter

#### Set 4

9 ½ c. Gold Medal all-purpose flour + ¼ cup (Use extra ¼ cup if dough does not pull away from container. Do not use generic brand of flour.)

#### Set 5

1 stick soft butter  
½ c. sugar

**Tools:** *several small and medium bowls, 2 measuring pitchers, 2 large bowls, 9x13 baking pan, 2 inches deep, 2-8x8 baking pans, 2 inches deep), pan spray, plastic wrap*

### **DIRECTIONS**

1. In a medium bowl, combine warm water, yeast, and ¼ cup sugar. Stir to mix. Set aside in the oven, with the oven LIGHT turned on, till foamy, about 15 minutes.
2. Mix the mashed potatoes, milk, and salt in a small bowl. Set aside.
3. In a large bowl, beat the eggs and 1 ¾ cup sugar till light in color and doubled in volume. Slowly add the melted butter, beating till well combined.
4. Spoon the mash potato mix into the yeast. Stir to mix thoroughly.
5. Pour the potato / yeast mixture into the eggs-sugar-butter bowl.
6. Whisk till well combined. Transfer into a large bowl.
7. Using one hand, incorporate the flour into the liquid, about 3 cups at a time.
8. Thoroughly knead the dough in the container to incorporate all ingredients well.
9. Lightly coat a large bowl with pan spray. Place the dough into this bowl.
10. Lightly coat plastic wrap with pan spray. Loosely cover the dough.

11. Place in the oven with the oven light turned on. Allow dough to rise for one hour to 1 ½ hours.
12. Punch down dough. Knead for 10 minutes.
13. Put dough back into oven and let rise for another 1 hour 15 minutes to 1 hour 45 minutes, till dough doubles in size.
14. Punch down dough again and knead for 10 minutes.
15. Prepare each pan with a generous coating of pan spray.
16. Divide dough into fourths. Work with dough one fourth at a time. Keep remaining dough covered in the bowl.
17. Tear off a piece of dough to roll into a ball the size of a golf ball, or 1.5 oz. for those who have a scale.
18. Roll each piece of dough into a ball as instructed in the video.
19. Place balls into pans with about 1/4 inch space in between. Using only one layer, a 9x13 pan holds 24 balls, an 8x8 pan holds 16 balls.
20. Spray plastic wrap with a light coating. Loosely cover the pans with wrap. Place in oven till balls double in size, about 45 minutes to an hour.
21. Remove the pans from the oven.
22. Preheat oven to 350 degrees.
23. Remove plastic wrap.
24. Bake bread for 22 to 25 minutes or till golden on top. The 9 x 13 takes me about 25 minutes in my oven while the 8 x 8 takes about 22 minutes.
25. With a fork, mix soft butter and sugar together to form a sweet spread.
26. Using a pastry brush, apply a light coating of butter n' sugar. Coating will melt quickly.
27. Allow bread to cool completely. Apply more butter n' sugar to bread as desired.
28. Bread keeps well covered in the fridge for about 5 days.
29. Reheat in microwave to enjoy with a cup of coffee!

**Recipe courtesy Paula Quinene via [Paulaq.com](http://Paulaq.com)**