

# Hawaiian Bread 2 Recipe

My friend and I made this bread yesterday for my radiation techs. We made it in the bread machine on the dough cycle. It is a gooey dough so don't be alarmed. It asks for 6 cups of flour and we ended up using 7...You will just have to see how your dough looks. My techs were so excited to get some homemade bread. I didn't stay long enough to ask if they liked it. My family all gave it a thumbs up.

Nothing says lovin' like real, homemade bread! Treat yourself to some of this wonderful recipe.

To Make this Recipe You'll Need the following ingredients:

**PLEASE, USE THE NEXT PAGE LINK BELOW FOR THE RECIPE AND INGREDIENTS.**

# Hawaiian Bread 2 Recipe



## Ingredients

- 2.25 ounce, envelopes active dry yeast
- 1/2 c warm water (110 degrees f/45 degrees c)
- 3 eggs
- 1 c pineapple juice
- 1/2 c water
- 3/4 c white sugar
- 1/2 tsp ground ginger
- 1 tsp vanilla extract
- 1/2 c butter, melted
- 6-7 call-purpose flour or bread flour

## How to Make Hawaiian Bread 2 Recipe

1. In small bowl dissolve yeast in 1/2 cup warm water. Let stand until creamy, about 10 minutes.
2. In a large bowl, beat the yeast mixture, eggs, pineapple juice, 1/2 cup water, sugar ginger, vanilla, and melted

butter. Gradually stir in flour until a stiff batter is formed. Cover with a damp cloth and let rise in a warm place for 1 hour.

3. Deflate the dough and turn it onto a well floured surface. Divide into 3 equal pieces and divide into 8 balls. You should end up with 3 pans of buns. Grease and flour 3 cake pans. cover and let rise again till doubled about 40 minutes. Meanwhile, preheat oven to 350F.
4. Bake in preheated oven for 25-30 minutes, or till bottom are browned. Remove from oven and either spray with cooking spray or butter tops.

**PLEASE, USE RED NEXT PAGE LINK BELOW**