



Hawaiian Bread

Jacob · 28/09/2024



Prep Time

1 hr 45 mins

Difficult

Medium

Servings

2 hrs 35 mins

Description

Hawaiian bread is sweet fluffy and so delicious This recipe is easy to make and will bring the flavor of Hawaii home from vacation

Ingredients

- - ½ cup warm water (110 degrees F/45 degrees C) - 2 (.25 ounce) envelopes active dry yeast - 1 cup pineapple juice - ¾ cup white sugar - 3 eggs - ½ cup butter
- melted - ½ cup water - 1 teaspoon vanilla extract - ½ teaspoon ground ginger - 6 cups all-purpose flour

Instructions

1. Pour warm water into a bowl; add yeast and let stand until it begins to form a creamy foam
2. about 10 minutes. Beat yeast mixture
3. pineapple juice
4. sugar
5. eggs
6. melted butter
7. 1/2 cup water
8. vanilla
9. and ginger together in a large bowl. Stir in 1/2 of the flour until no dry spots remain. Stir in remaining flour
10. 1/2 cup at a time
11. mixing well after each addition to form a stiff dough. Place dough in a large
12. lightly-oiled bowl and turn to coat. Cover with a towel and let rise in a warm place until doubled in volume
13. about 1 hour. Meanwhile
14. lightly grease three round cake pans; set aside. Deflate dough and turn it out onto a well floured surface. Divide dough into three equal pieces and form into round loaves. Place the loaves in the prepared cake pans; cover with a towel and let rise in a warm place until doubled in volume
15. about 40 minutes. Meanwhile
16. preheat the oven to 350 degrees F (175 degrees C). Bake loaves in the preheated oven until top is golden brown
17. and the bottom of a loaf sounds hollow when tapped
18. about 25 to 30 minutes.