

# BASIC SWEET DOUGH

## (SÜESSER HEFETEIG)

### Ingredients

1/2 oz active dry yeast  
1/4 cup lukewarm water  
3/4 cup whole milk  
3/4 cup sugar  
1 teaspoon vanilla  
1/2 teaspoon salt  
1/2 cup butter or margarine  
5 cups sifted all-purpose flour  
2 eggs

### Directions

1 - Soften yeast in lukewarm water. Scald milk; add sugar, vanilla, salt, and margarine; and let cool to lukewarm. To this milk mixture, add 3 cups flour and stir well. Add yeast and eggs and beat until bubbles appear.

2 - Add remaining flour, knead on floured surface until satiny. Put into large greased bowl, cover with a clean towel, and let rise in warm place until double (about 1 1/2 hours).

3 - Shape into cakes or sweet rolls of various types. Let rise again for the time indicated (about 1 1/2 hours) then bake for 20 to 30 minutes.