THE J.M. SMUCKER Co

Sherwood™ Sweet Dough

Makes About 3 lbs of dough. Freezing Not Recommended.

Prep Time	Cook Time	Serves	Difficulty
20 mins	N/A	N/A	N/A

Ingredients

- 1 tsp (5 mL) sugar
- 1/4 cup (50 mL) warm water
- 2 1/4 tsp (11 mL) active dry yeast
- 1/2 cup (125 mL) butter, softened
- 1/2 cup (125 mL) sugar
- 1 cup (250 mL) Carnation® Evaporated Milk, hot

  Evaporated Milk

- 2 eggs, beaten
- 1 cup (250 mL) Sourdough Starter
- 1/4 tsp (1 mL) baking soda
- 5-6 cups (1.25-1.5 mL) Robin Hood® Original All Purpose Flour or Robin Hood® Best for Bread Homestyle White Flour

  Robin Hood® Original All Purpose Flour

- 1 1/2 tsp (7 mL) salt

Directions

Dissolve 1 tsp (5mL) sugar in warm water in large bowl of electric mixer. Sprinkle in yeast. Let stand 10 minutes or until frothy. Mix to combine. Meanwhile, add butter, remaining sugar and salt to hot milk in measuring cup. Let stand until butter melts and milk cools to lukewarm. Add to yeast mixture in mixing bowl along with eggs, sourdough stater and baking soda. Mix well. Add 3 cups (750mL) flour and mix on low speed until combined. Add enough remaining flour to make a soft dough that leaves sides of bowl. Remove to floured surface and knead, adding enough additional flour until dough is a smooth, satiny bowl. Place in greased bowl and cover with plastic wrap and tea towel. Let rise at room temperature, 2 hours or until doubled. Punch down and use according to recipe.

Images

