

SPIANATA

- 1 cup Crisco
- 1³/₄ cups sugar
- 7 eggs
- 1 cup milk
- 2 packages yeast
- 1 fresh lemon, rind and juice
- 1 tablespoon anise
- 1/2 cup raisins
- 2-2¹/₂ pounds flour

Cream Crisco and sugar together. Add 2 eggs at a time beating well after each addition. Heat milk to lukewarm. Add yeast and mix together. Add Crisco, sugar, and egg mixture to yeast mixture, mix well. Add lemon juice and rind, anise and raisins. Add flour 1 cup at a time. Dough should be very soft and workable. Knead 10 minutes. Let dough rise covered in a warm place (about 80°) for about 2 hours; punch down, knead and put into buttered loaf pans. Cover and let rise until double about 1 to 1¹/₂ hours. Bake in a 275° oven for 45 minutes.

Makes 3 loaves.

This recipe was contributed by Yolanda Calvarese to the Our Lady of the Assumption Church Recipes Cookbook



Ya gotta make at least three!



another great recipe from...

GIANGIULIO FAMILY
online cookbook