Portuguese Sweet Bread

Golden bread flavored with lemon and vanilla, this loaf has a hint of sweetness that makes it ideal for toasting and spreading with butter.

½ cup milk
¼ cup unsalted butter
¼ cup sugar
1 teaspoon salt
2 cups Unbleached All-Purpose Flour
1 tablespoon instant or active dry yeast
Zest of 1 lemon
2 large eggs
1 large egg yok (reserve the white)
2 teaspoons vanilla extract

1. Combine the milk, butter, sugar, and salt in a microwave-safe bowl or small saucepan. Heat to lukewarm, stirring to soften the butter. Set aside.
2. In a large mixing bowl, whisk together the flour, yeast, and lemon zest. Stir the warm milk mixture to dissolve the sugar, then pour into the flour. Add the eggs, egg yolk, and vanilla. Mix and knead until the dough is cohesive and smooth; it will be sticky but become less so as you knead.
3. Place the dough in a greased bowl, then cover and let rise until very puffy, 1 ½ to 2 hours
4. Lightly grease a 9" pan. Deflated the dough and round it into a ball. Place the loaf in the prepared pan and cover loosely with greased plastic wrap. Let the dough rise until quite puffy, 1 to 1 ½ hours. Toward the end of the rising time, preheat the oven to 350F.
5. Mix the reserved egg white with 1 tablespoon water and brush over the surface of the loaf. Bake the bread for 15 minutes then tent with aluminum foil and bake for an additional 20 to 25 minutes, until medium golden brown. The center should read 190F when measured with a digital thermometer.
6. Remove from the oven and transfer to a rack to cool completely before slicing.