

BREAD

Yellow Fever Bread

20 September 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
430 min	25 min	45 min	12	\$0.39	426 kcal



Yellow Fever Bread takes roughly 7 hours and 10 minutes from beginning to end. This recipe serves 12. One serving contains 426 calories, 9g of protein, and 12g of fat. For 39 cents per serving, this recipe covers 13% of your daily requirements of vitamins and minerals. Only a few people really liked...

Ingredients

- ☐ ¼ ounce package active dry yeast
- ☐ 2 teaspoons curry powder
- ☐ 2 teaspoons ground turmeric
- ☐ 3 cups warm water (110 degrees F/45 degrees C)
- ☐ ¾ cup clarified butter, divided
- ☐ 8½ cups all-purpose flour, divided
- ☐ 1 teaspoon salt
- ☐ 1 teaspoon white sugar

EQUIPMENT Bowl, Oven, Loaf pan

Method

- 1 In a small bowl, dissolve yeast and sugar in warm water.
- 2 Let stand until creamy, about 10 minutes.
- 3 In a separate bowl, sift together 4 1/2 cups flour, salt, curry powder and turmeric. Make a well in the center of flour mixture.
- 4 Pour in yeast mixture and 1/2 cup clarified butter. Stir in the remaining 4 cups flour, 1/2 cup at a time, until a stiff dough is formed. When the dough has pulled together, turn it out onto a lightly floured surface and knead until smooth and elastic, about 8 minutes.
- 5 Grease a bowl with remaining clarified butter, place the dough in the bowl and turn to coat with butter. Cover with a damp cloth and let rise in a warm place until doubled in volume, about 4 hours.
- 6 After 4 hours punch dough down, flip over and let rise for 2 more hours.
- 7 Deflate the dough and turn it out onto a lightly floured surface. Divide the dough into two equal pieces and form into loaves.
- 8 Place the loaves into two lightly greased 9x5 inch loaf pans. Preheat oven to 400 degrees F (200 degrees C).
- 9 Bake dough in preheated oven for 45 to 60 minutes, until loaves are golden brown and sound hollow when tapped.

Nutrition per serving

426	9 g	12 g	69 g
KCAL	PROTEIN	FAT	CARBS
Saturated Fat			7.1 g · 45% of daily needs
Fibre			2.7 g · 11% of daily needs
Sugar			0.6 g · 1% of daily needs
Sodium			199 mg · 9% of daily needs
Cholesterol			28.8 mg · 10% of daily needs

Adapted from Allrecipes. Find this recipe, ratings and more ideas at whatsheate.com/yellow-fever-bread-143978