Josephine Cook's Easter Bread

1 pk, yeast (add 1 tsp. sugar to this)
1/4 cup warm water
1/2 doz. eggs
1 1/2 cup sugar (add more if you want it sweeter) I do 1 cup in each part of the egg.
1/2 & 1/4 tsp. vanilla extract
1/2 & 1/4 tsp. orange extract (you can use lemon extract) We love the orange extract

9 to 10 cup flour (you may need more)
1/2 & 1/4 tsp. salt WHY NOT JUST SAY 3/4 tsp.  LOL
1/2 lb. melted butter
1 cup milk (may need more)

Place yeast & sugar in water (remember warm, not hot) Let yeast rise for 10 min.
Meanwhile, separate yolks from 1/2 doz. eggs, keeping both yolks and whites
Beat whites with 3/4 cup sugar ( more if you want it sweeter, like a 1/4 cup)
Beat yolks with 3/4 cup sugar (more if you want, like a 1/4 cup)
Add vanilla extract and orange extract (you can use lemon but I like orange)
Mix together and then beat.
Add yolk mixture and egg whites together and set aside
Combine 9 to 10 cups flour, plus the salt
Add yeast mixture and egg mixture to flour and mix
Add melted butter to flour and mix
Add milk to mixture and mix
Knead and add milk, if too dry, or flour if too wet.  Knead 8 to 10 minutes until smooth
Grease a bowl with Crisco.  Place dough in bowl and turn over (greased side up).
Cover and let rise 2 to 3 hours, until doubled
Punch down, let rise 1/2 hour
Turn out on lightly floured board and make your shapes.  Place on cookie sheets
Brush with melted butter and let rise 1/2 hour until doubled

Bake 350 degrees 12-15 minutes, then brush top with egg wash, I use the whole egg and beat it.
Bake 12 to 15 minutes more, until golden brown and hollow sound when tapped on the bottom of the bread.