

Foreign Breads

BRAIDED CRESCENT: AUSTRIA

- 1 pkg. active dry or cake compressed yeast
- ¼ c. water
- ½ c. milk, scalded
- ¼ c. sugar
- ¼ tsp. salt
- 4 tbsp. softened butter
- 1 egg, beaten
- 3 c. flour
- 2 tsp. grated lemon peel
- ½ c. mixed candied fruit, finely cut
- ½ c. dried currants, soaked and drained
- ¼ c. chopped toasted almonds

Crumble dry yeast in warm water; use lukewarm water for compressed yeast. Combine milk, sugar, salt and butter in large mixing bowl; let cool to lukewarm. Stir in egg and softened yeast. Add 2 ¾ cups flour, lemon peel, candied fruit, currants and nuts; beat well. Sprinkle about ¼ cup flour on bread board. Turn dough onto board; knead 5 minutes. Grease mixing bowl; return dough to bowl. Turn dough once to grease surface. Cover lightly with folded kitchen towel; let rise in warm place about 1 hour or until doubled in bulk. Punch dough down. Cover again; let rest 5 minutes. Turn dough out onto board; cut into three equal parts. Shape each part on bread board into an 18-inch rope. Place ropes parallel and close together on greased baking sheet. Starting at middle of strands, braid to end. Again start at middle and braid to opposite ends. Turn ends under; press to seal. Form braid into crescent shape. Cover lightly with folded kitchen towel; let rise in warm place until doubled in bulk. Preheat oven to 350 degrees. Bake crescent about 35 minutes. Remove from oven; let cool.

ICING:

- ½ c. confectioners' sugar
- 2 tsp. cream
- ½ tsp. vanilla
- Candied fruit
- Nuts

Combine sugar, cream and vanilla. Beat together; drizzle over crescent while still warm. Decorate with candied fruits and nuts. Serve as holiday breakfast bread or as a snack. Yield: 10 servings.

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BREAD: AUSTRIA (POTEETSIA)

- 2 pkg. active dry yeast
- ½ c. warm water
- 1 ½ c. lukewarm milk
- ¼ c. sugar
- 1 tbsp. salt
- 3 eggs
- ¼ c. soft butter
- 7 ¼ to 7 ½ c. sifted flour

In mixing bowl, dissolve yeast in water; stir in milk, sugar and salt. Add eggs, butter and half of flour; mix with spoon. Add remaining flour; mix with hand. Turn onto lightly floured board. Knead until smooth and blistered, about 5 minutes. Round up in greased bowl; bring greased side up. Cover with damp cloth. Let rise in warm place until doubled in bulk 1 hour and 15 minutes to 2 hours. Punch down; round up. Let rise again until almost doubled in bulk about 30 minutes. Divide dough in half; punch down. On lightly floured surface, roll each half into 16 x-9-inch rectangle.

FILLING:

- 6 tbsp. light cream, scalded
- 2 c. ground walnuts
- ⅔ c. white sugar
- ½ tsp. salt
- ½ tsp. vanilla extract
- 1 tsp. cinnamon
- 2 tbsp. butter
- 2 tbsp. fresh bread crumbs
- 2 egg whites

Into scalded cream, stir walnuts, sugar, salt, vanilla and cinnamon. In saucepan, melt butter; add bread crumbs. Saute until golden; add to nut mixture. Beat egg whites until stiff; fold into nut mixture. With small spatula, spread half of filling on each part. Starting from short end, roll up each part in jelly roll fashion. Place each roll in a greased 12 x 5 x 3-inch loaf pan. Let loaves rise until almost doubled, about 30 minutes. Preheat oven to 375 degrees. Bake loaves 35 to 40 minutes or until bread sounds hollow when tapped with finger. Remove loaves from pans; lay on side, on wire rack to cool. Keep out of draft. Yield: 2 loaves.

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DESSERT BREAD: AUSTRIA (GUGLHUPF)

- ½ c. milk
- 1 pkg. active dry or 1 cake compressed yeast
- ¼ c. water
- ½ c. sugar
- ½ tsp. salt
- 2 ¾ c. sifted flour
- 2 eggs
- ½ c. plus 1 tbsp. margarine or butter
- 2 tbsp. fine bread crumbs or finely chopped almonds
- 15 or 16 whole blanched almonds
- ½ c. chopped raisins
- 1 tsp. grated lemon rind

Scald milk; pour into mixing bowl and cool until lukewarm. Sprinkle dry yeast into warm water, or crumble compressed yeast into lukewarm water. Stir until dissolved. Add sugar, salt and 1 ½ cups flour to milk; mix well. Add dissolved

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