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Let rise in  
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sugar, salt,  
melt butter;  
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ch loaf pan.  
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ck to cool.

Edna Knaus  
e 3rd Ward  
agna, Utah

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pressed

butter  
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cool until  
m water,  
lukewarm  
, salt and  
dissolved  
next page)

yeast; beat until smooth. Add eggs; beat thor-  
oughly. Add 1/2 cup melted and cooled mar-  
garine, 1 tablespoon at a time, mixing well after  
each addition. Stir in remaining flour; beat with  
electric mixer set at moderate speed about 5  
minutes. With rubber spatula, scrape batter down  
from sides of bowl. Cover; let rise in warm  
place until doubled, about 1 hour and 30 minutes.  
Rub inside of a 1-quart fancy mold, two 1-pint  
molds or a 7-inch angel food cake pan generously  
with remaining margarine. Sprinkle bread  
crumbs into pan; shake to coat inside of pan  
with crumbs. Arrange almonds in a design on  
bottom of pan. When batter has doubled, stir  
down; mix in raisins and lemon rind. Carefully  
spoon batter on top of almonds so as not to  
spoil design. Cover; let rise in warm place  
until doubled, about 1 hour and 15 minutes.  
Bake in 350-degree oven 45 to 50 minutes.  
Look at bread after it has baked 15 minutes; if it  
is turning brown, lay a piece of clean brown  
wrapping paper over top for remainder of baking  
period. This rich batter browns easily. When  
done, turn out of pan onto wire cake rack. If  
desired, dust lightly with confectioners' sugar.  
To make a design on top of cake, lay a scalloped  
lace paper doily on cake; sift confectioners'  
sugar over it. Lift doily carefully; pour back  
extra sugar. Yield: 10-12 servings.  
PERSONAL NOTE: In Vienna, where Guglhupf  
was perhaps most famous, it is frequently  
served for dessert.

Mrs. Sharon Holgate, Homemaking Coun.  
Delano Branch  
Delano, California

**BOHEMIAN COFFEE CAKE:  
CZECHOSLOVAKIA**

- 2 sticks oleo
- 1 1/2 c. sugar
- 1/2 pt. sour cream
- 2 eggs
- 1 tsp. vanilla
- 2 c. flour
- 1 tsp. baking powder
- 1 tsp. soda
- 1/4 tsp. salt
- 1/2 c. nuts
- 1 tsp. cinnamon

Cream together oleo and 1 cup sugar. Add sour  
cream, eggs and vanilla; beat until thoroughly  
mixed. Add flour, baking powder, soda and salt;  
blend well. Put half of batter into greased and  
floured tube pan. Combine remaining sugar,  
nuts and cinnamon; sprinkle half of nut mixture  
over batter. Add remaining batter; sprinkle with  
remaining nut mixture. Bake at 350 degrees 45  
to 55 minutes. Yield: 10-12 servings.

Arlene Walker, 2nd Coun.  
Flagstaff 1st Ward  
Flagstaff, Arizona

**BOHEMIAN BRAID:  
CZECHOSLOVAKIA**

- 4 1/2 c. flour
- 2 pkg. active dry yeast
- 1/2 c. warm water
- 1/4 c. lukewarm milk
- 1/4 c. sugar
- 1 tsp. salt
- 1/3 c. shortening
- 2 eggs
- 1 tsp. lemon rind
- 1 tsp. mace
- 1/2 c. candied fruit, chopped
- 1/2 c. raisins
- 1/2 c. slivered almonds

Measure flour onto square of waxed paper. Soak  
yeast in warm water 5 minutes. Pour milk over  
sugar and salt in mixing bowl; stir. Add shorten-  
ing, eggs, lemon rind, mace, yeast and 1 cup  
flour; beat with rotary beater. Stir in fruit,  
raisins and nuts; add remaining flour. Knead  
until smooth. Grease top and cover. Let rise in  
warm place until doubled in size. Punch down;  
divide dough into four equal parts. Shape three  
into strips 14-inches long; place on greased  
baking sheet and braid. Shape other dough in three  
9-inch strips and braid. Place on top of large  
braid; tuck in ends. Let rise 45 minutes. Bake  
at 350 degrees for 40 to 50 minutes. Frost  
while warm with thin vanilla icing. Garnish with  
thinly sliced cherries and toasted almonds.

Ileen Emmerson, Pres.  
Crowsnest Pass Branch  
Blairmore, Alberta, Canada

**BOHEMIAN BRAID:  
CZECHOSLOVAKIA**

- 2 pkg. active dry yeast
- 1/2 c. warm water
- 1 1/2 c. lukewarm milk, scalded and cooled
- 1/2 c. sugar
- 2 tsp. salt
- 2 eggs
- 1/2 c. soft shortening
- 3 1/2 to 3 3/4 c. sifted flour
- 2 tsp. grated lemon rind
- 1/4 tsp. mace
- 1 c. raisins
- 1 c. chopped blanched almonds

In mixing bowl, dissolve yeast in warm water.  
Add milk, sugar, salt, eggs, shortening, half of  
flour, lemon rind, mace, raisins and almonds.  
Mix with spoon until smooth. Add enough re-  
maining flour to handle easily; mix with hand.  
Turn onto lightly floured board; knead until  
smooth and elastic about 5 minutes. Round up in  
greased bowl, bringing greased side up; cover  
with damp cloth. Let rise in warm place about 85  
degrees until doubled in bulk. Punch down; let  
rise again until almost double. Divide dough in  
half; divide one portion into four equal parts.  
Shape three parts into braid; divide remaining