

## Foreign Breads

part into three parts and braid. Place small braid on top of large braid; let rise. Repeat for other braid on top of large braid; let rise. Repeat for other braid. Bake at 350 degrees 30 to 40 minutes. Ice while warm with powdered sugar icing. Yield: 2 braids.

Lillian Despain  
Lovell Ward  
Lovell, Wyoming

### BASSA BATTER ROLLS: DENMARK

2 c. milk, scalded and cooled  
1 tbsp. salt  
3 yeast cakes, dissolved in  $\frac{3}{4}$  c. lukewarm water  
15 cardamom seed, shelled and mashed fine  
6 c. flour  
6 tbsp. sugar  
3 eggs, beaten lightly  
 $\frac{1}{2}$  lb. butter  
Nuts

Mix all ingredients together except butter and nuts; beat to a smooth batter. Let rise 1 hour. Put large quantity of flour on dough board; pour on batter. Mold to soft dough; roll out. Spread with butter, creamed to same consistency as batter. Fold over and roll; repeat three times. Cut into 1 x 3-inch strips; twist and form into figure eight. Put rolls into pan, with sides of rolls touching; rise 1 hour. When light, spread with additional melted butter; sprinkle with nuts and additional sugar. Bake 20 minutes at 400 degrees. Yield: 7 dozen.

Ruth Copen  
Tonopah Branch  
Tonopah, Nevada

### BREAD: DENMARK (TRE'BAKA)

$\frac{3}{4}$  c. milk  
1 cube butter  
 $\frac{3}{4}$  c. plus 1 tbsp. sugar  
1 tbsp. salt  
2 eggs, beaten  
1 yeast cake  
 $\frac{1}{4}$  c. warm water  
 $\frac{1}{2}$  tsp. ground cardamom  
4 c. flour

Scald milk; add butter,  $\frac{3}{4}$  cup sugar, salt and eggs. Dissolve yeast in warm water and remaining sugar; add to milk mixture. Add cardamom seed to flour; stir into other ingredients. Let rise until doubled in bulk; form into buns. Let rise again. Bake in 325-degree oven until nicely browned. Cut leftovers in half and toast. Yield: 18 servings.

Edyth S. Mackay, Pres.  
San Jose 4th Ward  
San Jose, California

### BUTTERHORNS: DENMARK

2 c. flour  
 $\frac{1}{2}$  tsp. salt  
1 cube oleo  
1 c. plus 2 tsp. sugar  
 $\frac{1}{2}$  oz. yeast  
 $\frac{1}{4}$  c. warm water  
2 egg yolks  
4 egg whites  
Cinnamon  
 $\frac{1}{2}$  c. chopped nuts

Sift flour and salt; cut in oleo until coarse. Dissolve 2 teaspoons sugar and yeast in warm water. Beat egg yolks; add to yeast mixture. Add yeast mixture to flour and oleo mixture to make a dough. Divide dough in half; roll out each part. Spread meringue, made from egg whites and remaining sugar over each part of dough. Sprinkle with cinnamon and nuts. Cut in wedges as for pie. Roll from small point to wide edge forming a horn. Place on greased cookie sheet. Bake at 400 degrees for 20 minutes.

Ethel N. Fernald, Pres.  
Sanford Branch  
Sanford, Maine

### PASTRY: DENMARK

1 c. butter  
1 c. sugar  
2 eggs, separated  
1 c. chopped nuts  
 $\frac{1}{2}$  c. chopped raisins  
 $\frac{1}{2}$  c. chopped dates  
1 cake cream cheese  
1 c. flour  
Pinch of salt

Cream  $\frac{1}{2}$  cup butter and sugar; add egg yolks, nuts, raisins and dates. Fold in stiffly beaten egg whites. Cream remaining butter with cream cheese; cut in flour and salt. Form ball; divide dough in half. Roll out each part of dough on lightly floured waxed paper. Place dough on cookie sheet. Cover bottom crust with filling; add top crust. Pinch dough together around edges; prick top with fork. Bake 45 minutes at 375 degrees.

Fern Pixton, 2nd Coun.  
Blackfoot South 10th Ward  
Blackfoot, Idaho

### PASTRY: DENMARK

1 c. milk  
2 pkg. yeast, dry or compressed  
 $\frac{1}{2}$  c. warm water  
4 sticks margarine  
 $\frac{1}{2}$  c. sugar  
1 tsp. salt  
2 eggs  
6 c. sifted flour

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