

Foreign Breads

Mix yeast, water and honey; let set. Heat cream to lukewarm. Mix flour, dates and nuts. Place in the outer part of bowl making a well in it. Alternate adding yeast and cream. Mix to a soft dough; let rise. Knead and put in a loaf pan. Let rise to 1 inch from top of tin. Bake at 300 degrees 1 hour. Two ounces of melted butter and enough milk to make 1/4 pint may be substituted for cream.

Fern R. Steiner, Pres.
Wilson Ward
Ogden, Utah

COFFEE CAKE: GERMANY

2 c. milk
3/4 c. sugar
1/2 tsp. salt
8 tbsp. butter
3 eggs
Flour
2 pkg. yeast
1 c. water
1 c. raisins
1 c. fruitcake cherries
1 c. mixed peel
1 c. almonds
1 tsp. lemon extract
1 tbsp. vanilla

Scald milk and cool. Stir sugar, salt and butter into milk. Add eggs and enough flour to mix easily. Add yeast, dissolved in water and additional flour. Add fruit, nuts, flavorings and enough flour to give consistency of sticky bread dough. Let rise. Form into loaves; put lengthwise crease down center. Let rise again. Brush with additional melted butter. Bake at 325 degrees for 45 minutes. While hot, brush with melted butter again. Sprinkle with icing sugar. Yield: 4 loaves.

Kathy Palsky
Osoyoos Branch
Osoyoos, British Columbia, Canada

BREAD: GERMANY

2 c. hot water
2 tbsp. shortening
4 tbsp. sugar
2 tsp. salt
1 pkg. dry yeast
1/2 c. warm water
7 to 8 c. flour

Mix first four ingredients; cool. Dissolve yeast in warm water; add to first mixture. Add half of flour, beating with electric mixer. Stir in remaining flour with spoon. Turn out onto board; knead into soft ball. Put into greased bowl; let rise 2 hours or until doubled in bulk. Shape into

loaves; put in pans. Let rise 1 hour. Brush with additional melted shortening or butter. Bake 45 minutes to 1 hour in 350-degree oven. Yield: 2 loaves.

Lucille Johnson, Sec.
Boerne Branch
Pipe Creek, Texas

HOLIDAY BREAD: GERMANY (STOLLEN)

1 c. lukewarm milk
1/2 c. sugar
1 tsp. salt
2 cakes compressed yeast
2 eggs
1/2 c. shortening
4 1/2 to 5 c. flour
1/2 c. cut up blanched almonds
1/4 c. citron
1/4 c. candied cherries
1 tbsp. lemon rind
Soft butter

Mix milk, sugar and salt; crumble yeast into mixture. Stir until dissolved. Add eggs and shortening. Add flour in two additions, using amount necessary for easy handling. Knead until smooth and elastic. Place in greased bowl; cover with damp cloth. Let rise in warm place until double. Punch down; let rise again until almost double 30 to 45 minutes. Turn dough out onto floured board; flatten. Distribute nuts and fruit over dough; knead. Pat dough to 8x12-inch oval. Spread with soft butter. Fold in half lengthwise; form crescent, pressing edges firmly. Place on greased baking sheet; brush with melted butter. Let rise until double, 35 to 40 minutes. Bake at 375 degrees 30 to 35 minutes. Frost while warm with confectioners' sugar icing.

Frances Knackstedt, Pres.
Tyler Branch
Tyler, Texas

RAISIN BREAD: GERMANY

2 c. milk, scalded
1 1/2 tsp. salt
2 tbsp. melted shortening
1/4 c. molasses
1 cake compressed yeast
3/4 c. raisins
6 c. flour

Combine milk, salt, shortening and molasses; cool to lukewarm. Add yeast to cool milk and allow to stand 5 minutes. Add raisins. Add flour, a little at a time, beating well after each addition. Mix until dough is stiff enough to knead on lightly floured board. Knead until smooth and elastic. Cover with warm, damp cloth and allow to double in bulk. Knead down and allow to double

(Continued on next page)