

## Foreign Breads

in bulk again. Form into loaves. Place in well-oiled pans. Cover and let rise. Bake at 425 degrees 45 minutes.

Montess Millward, Wk. Dir.  
Westchester 1st Ward  
Los Angeles, California

Brush tops of bread with beaten egg; sprinkle with sesame seed and slivered almonds. Cover and let rise until doubled in bulk. Bake at 325 degrees for 35 to 40 minutes. Yield: 3 loaves.

Esther Helveston, 2nd Coun.  
Mobile Branch  
Plateau, Alabama

### SOUR CREAM TWISTS: GERMANY

3 1/2 c. sifted flour  
1 tsp. salt  
1 c. shortening, part butter  
1 pkg. dry yeast  
1/4 c. warm water  
3/4 c. thick sour cream  
1 whole egg and 2 egg yolks, well beaten  
1 tsp. vanilla  
1 c. sugar

Sift flour and salt into mixing bowl; cut in shortening. Dissolve yeast in water. Stir into flour mixture with sour cream, eggs and vanilla; mix well with hand. Cover with damp cloth; refrigerate 2 hours. Roll half of dough on sugared board into an oblong; fold ends toward center with ends overlapping. Sprinkle with sugar; roll again to same size. Repeat a third time; roll 1/4-inch thick. Cut into 1 x 4-inch strips. Twist ends in opposite direction, stretching dough slightly. Put in shape of horseshoe on ungreased baking sheet; press ends to keep shape. Repeat with remaining dough. Heat oven to 375 degrees. Bake about 15 minutes or until delicately browned. Take from baking sheet immediately. Frost with powdered sugar frosting. Yield: 5 dozen.

Virginia S. Butterfield, Pres.  
Bancroft Ward Relief Soc.  
Bancroft, Idaho

### BREAD: GREECE

2 pkg. yeast  
1/4 c. lukewarm water  
1 c. sugar  
1 1/2 tsp. salt  
1/2 c. shortening  
1 c. scalded milk  
6 1/2 c. plain flour  
3 eggs

Soften yeast in water. Add sugar, salt and shortening to milk; cool to lukewarm. Beat in 2 cups flour; add yeast and eggs. Stir in remaining flour and knead until smooth. Grease top and cover. Let rise until doubled in bulk, several hours or overnight. Grease hands and knead until smooth. Divide dough into three portions; place in greased loaf pans.

### TOPPING:

1 egg, beaten  
1 tbsp. sesame seed  
1 tbsp. slivered almonds (opt.)

### SAFFRON BREAD: HOLLAND

1 1/4 c. milk  
1 c. water  
1/2 c. honey  
1 tsp. salt  
1 stick margarine  
Flour  
2 yeast cakes or 2 envelopes dry yeast  
1/2 c. warm water  
1 tsp. saffron  
1/2 c. currants  
1/2 c. raisins  
2 rings candied pineapple, cut fine  
Grated rind of 1 orange and 1 lemon

Heat first five ingredients; cool to lukewarm. Add enough flour to make a thin batter. Add yeast to warm water; let stand a few minutes. Beat yeast into batter; add saffron and fruit. Add enough flour to knead into a firm, but not stiff, ball. Cover; let rise until doubled in bulk. Place in two loaf pans; let rise 1 hour to 1 hour and 30 minutes. Bake at 350 degrees about 1 hour. Yield: 2 loaves.

Jessie P. Niedfeldt, Pres.  
Fort Myers Ward  
Fort Myers, Florida

### COFFEE CAKE: HUNGARY

1 c. lukewarm milk  
Sugar  
1 tsp. salt  
2 cakes yeast  
2 eggs  
1/2 c. soft butter  
4 1/2 to 5 c. sifted flour  
1 tsp. cinnamon  
1/2 c. finely chopped nuts  
Raisins

Mix together milk, 1/2 cup sugar and salt. Crumble yeast into mixture; stir until yeast is dissolved. Stir in eggs and butter; add flour in two additions, using only enough to make dough easy to handle. Knead until dough is smooth and elastic. Place in greased bowl; grease top. Cover and let rise until doubled in bulk, about 2 hours. Punch down; let rise again about 40 minutes. Cut dough into pieces the size of walnuts; form into balls. Roll each ball in butter. Roll in mixture of 3/4 cup sugar, cinnamon and nuts. Place one layer of balls so they barely touch, in well-greased 9-inch tube pan. Sprinkle with a few raisins; add another

(Continued on next page)