

CHRISTMAS BREAD: ITALY

1 pkg. active dry yeast
1 1/4 c. warm water
2 tbsp. soft shortening
2 tsp. salt
2 tbsp. sugar
3 c. sifted flour
1/4 c. raisins
1/4 c. candied fruit
1/4 c. chopped nuts
3/4 tsp. anise
1/4 tsp. vanilla
Melted butter
Sugar icing

Dissolve yeast in warm water; add shortening, salt, sugar and half of flour. Beat 2 minutes at medium speed on mixer or 300 strokes by hand. Add remaining flour, fruit, nuts and flavoring; blend thoroughly with spoon. Scrape batter from sides of bowl. Cover and let rise in a warm place until doubled, about 30 minutes. Stir down batter by beating about 25 strokes. Spread evenly in greased loaf pan. Batter will be sticky. Smooth out top of loaf by flouring hand and patting into shape. Let rise until batter is 1/4 inch from top of pan. Bake at 375 degrees 45 to 50 minutes. Brush with melted butter. Frost with sugar icing while warm.

Irene T. Boylin, Pres.
San Bernardino 4th Ward
San Bernardino, California

EASTER EGG BREAD: ITALY

2 pkg. active dry yeast
1 c. warm water at 110 to 115°
6 to 6 3/4 c. sifted flour
3/4 c. shortening
2 tbsp. lemon juice
1 tbsp. grated lemon peel
1 c. sugar
1 tsp. salt
3 eggs
1 tbsp. milk
5 colored uncooked eggs
Tiny multi-colored candies

Soften yeast in 1/2 cup water. Pour in large bowl 1/2 cup water; blend in 1 1/2 cups flour. Stir and add softened yeast; beat until smooth. Cover bowl with waxed paper and cloth. Let stand in warm place for 1 hour and 30 minutes to 2 hours. Cream shortening, lemon juice and peel; gradually add sugar and salt. Beat 2 eggs and 1 egg white well. Add to sugar mixture slowly, beating well. Add yeast mixture; mix well. Add half remaining flour and beat well. Add enough flour to make soft dough; knead on lightly floured surface. Put in greased bowl; turn dough to bring greased surface to the top. Cover with waxed paper and cloth; let stand 1 hour and 30 minutes to 2 hours or until doubled in bulk. Punch down; divide into two balls. Let stand about 10 minutes. Roll each ball out into a long roll, about 36 inches long and 1 to 1 1/2 inch thick. Form into a loosely braided ring, leaving

spaces for 5 colored eggs. Place on lightly buttered 15 1/2 by 12-inch baking sheet. Place colored eggs in spaces in braid; cover loosely. Let stand until doubled. Bake 10 minutes at 350 degrees. Brush with egg yolk and milk; sprinkle with tiny candies. Bake 40 to 45 minutes or until bread is golden brown. Eggs will be hard-cooked when bread is done.

Mae Mead, Pres.
Rye Branch
Rye, Colorado

CORN BREAD: MEXICO

1/2 c. flour
1 c. cornmeal
1 tsp. salt
3 tsp. baking powder
1 c. cream-style corn
2 eggs, well beaten
1 c. rich milk
1/2 c. melted shortening
1 4-oz. can chopped green chilies
1 c. grated sharp cheddar cheese

Mix flour, cornmeal, salt and baking powder; add corn, eggs and milk. Stir in cooled shortening. Add chilies and 3/4 cup cheese. Pour into pan; sprinkle cheese over the top. Bake at 350 degrees for 30 minutes or until bread is set and brown.

Janice McGee, Vist. Tchr.
Joseph City Ward
Joseph City, Arizona

FRIED BREAD: MEXICO (SOPAIPILLA)

1 3/4 c. sifted flour
2 tsp. baking powder
1 tsp. salt
2 tbsp. shortening
3/4 c. cold water
Cooking oil

Sift flour, baking powder and salt into mixing bowl; cut in shortening until mixture is crumbly. Add cold water gradually, mixing just enough to hold together. Turn out onto lightly floured board and knead gently until smooth. Cover and let dough rest for 5 minutes; roll out into a 12 x 15-inch rectangle. Dough should be very thin. Cut into 3-inch squares; drop a few squares at a time into deep, hot oil. Turn squares over several times to make squares puff evenly. Fry 2 or 3 minutes on each side or until golden brown. Sopapillas will puff up like little pillows. Serve hot as a bread with honey. Yield: 20 servings.

Mrs. Genta Chapman, 2nd Coun.
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