

## Delicious Christmas breads welcomed by friends, family

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Homemade Christmas breads are a welcome gift during the holiday season. Double the recipes so the family can enjoy some, too. Otherwise, do the baking when no one is home! The smell of freshly baked breads is irresistible.

Here are recipes for a glazed oatmeal fruit bread (baked in a tube mold) and a date-nut flake bread with cereal flakes to give added flavor and texture.

**Glazed Christmas Oatmeal Fruit Bread**  
1 1/4 cups milk, scalded  
1 cup rolled oats, quick or regular, uncooked  
1/4 cup butter or margarine  
1/4 cup sugar  
1 1/4 teaspoons salt

2 packages dry or compressed yeast

1 egg, beaten  
2 1/4 to 3 cups all-purpose flour  
1 jar (8 ounce) mixed chopped candied fruits

1/4 cup currants

1/4 cup chopped blanched almonds

2 teaspoons grated lemon rind

**Glaze:**

1/4 cup honey

2 tablespoons sugar

1 tablespoon currant or apple jelly

1 tablespoon butter or margarine

1 tablespoon water

1/4 teaspoon salt

Pour 1 cup milk over cereal; stir in butter or margarine, sug-

ar, and salt, cool to lukewarm.

Cool remaining milk to lukewarm; add yeast and stir until dissolved.

Mix together yeast, egg, 2 1/4 cups flour, all but 2 tablespoons candied fruits (saved for glaze), currants, almonds, lemon rind, and cereal mixture. Turn onto floured board; knead until smooth and elastic.

Shape into ball; then place in buttered bowl and turn dough over once.

Cover with damp cloth; place in warm draftless area to almost double. Punch down and turn dough over once; cover and let rise again until almost doubled.

Place in greased 10-cup coffee cake mold with tube. Cover; let double in size.

Bake in moderate oven (350 degrees F.) until done and browned, about 45 minutes. Cool in pan 5 minutes. Turn out on rack on waxed paper. Combine ingredients for glaze and remaining candied fruits in saucepan. Bring to boil; cook to firm ball stage (244 degrees F.). Brush or spoon over hot bread. Yield: 1 large coffee ring.

**Note:** This bread may be made with instant hot whole wheat cereal if the cereal ingredient listing is changed to 1/2 cup instant hot whole wheat cereal, uncooked, instead of 1 cup rolled oats, quick or regular, uncooked.

**Date Nut Flake Bread**

2 2/3 cups sifted all-purpose flour

4 teaspoons baking powder

2 teaspoons salt

2/3 cup sugar

2/3 cup chopped dates

2/3 cup chopped nuts

1 1/3 cups milk

2 eggs, beaten

1/4 cup melted shortening

1 1/3 cups uncrushed whole wheat flakes, bran flakes, or corn flakes

Sift together flour, baking powder, salt, and sugar; stir in dates and nuts. Combine milk, eggs, and shortening, add to flour mixture; stir just until blended. Stir in cereal flakes. Turn into greased loaf pan, 9x5x3 inches. Bake in moderate oven (350 degrees F.) until done and browned, about 1 hour. Cool in pan on rack 10 minutes. Remove from pan. Finish cooling bread on rack. Yield: One loaf 9x5x3 inches.

## Glazed, tinted eggnog party cakes perfect for holiday buffet party

For a buffet party, eggnog party cakes with rum or vanilla glaze are delicious and attractive. For variety, divide glaze into several portions and add a few drops of food coloring to each. When the glaze starts to harden, the cakes may be decorated with walnut halves, maraschino cherries or small pieces of glazed fruits arranged in designs.

**Eggnog Party Cakes**

2/3 cup evaporated milk

1/3 cup water

1 tablespoon lemon juice

1 1/4 cups sifted, all-purpose flour

2 1/2 teaspoons nutmeg

1 teaspoon baking powder

1/2 teaspoon baking soda

1/4 teaspoon salt

1/2 cup butter or margarine

1 teaspoon vanilla

1 1/2 cups sugar

3 eggs

Turn on oven and set at 350 degrees. Mix evaporated milk, water, and lemon juice together, and let stand until needed. Sift flour, nutmeg, baking powder, baking soda, and salt onto a piece of waxed paper.

Put butter or margarine and vanilla into a 3-quart bowl. With an electric mixer beat in sugar, about 1/3 cup at a time, until light and fluffy. Add eggs one at a time, beating well after each addition. Add 1/3 of flour mixture and beat well.

Add 1/3 of evaporated milk mixture and beat well. Continue adding 1/3 flour and 1/3 milk mixture alternately, beating well after each addition.

Pour batter into greased and floured 13 by 9-inch cake pan. Bake near center of oven for 30 minutes, or until cake springs back when touched with finger.

Cut cooked cake into small diamond, square, or rectangular shaped pieces. Cover with rum or vanilla glaze. Makes about 30-36 cakes.

**Rum or Vanilla Glaze**

2/3 cup evaporated milk

3/4 teaspoon rum flavoring or vanilla extract

1 pound sifted powdered sugar

Put evaporated milk and flavoring into a 1-quart bowl. Add powdered sugar, 1 cup at a time, beating until smooth after each addition. If glaze becomes too thick, add a few more drops of evaporated milk.

**To Glaze Party Cakes:** Put cakes on a cooling rack; set rack on waxed paper or over a large bowl to catch excess glaze so it can be used again. Pour glaze on cakes and spread over tops and sides. If glaze appears too thin on cakes after hardening, glaze another time.

**Crunchy almonds top green beans**

The combination of crunchy almonds and tender beans make a delightful vegetable dish:

**Green Beans Amandine**

2 (10-ounce) packages frozen green beans

1/3 cup butter or margarine

1/3 cup slivered blanched almonds

Cook beans according to package directions; drain well. Melt butter or margarine in small skillet; add almonds; saute until golden brown. Pour over hot green beans. (Makes 5 to 6 servings.)

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## Fruit-filled German stollen traditional for Christmas

A long, fruit-filled, rich German holiday coffee cake, called Weihnachts or Christmas Stollen, is always part of Christmas morning breakfast in homes of many Americans of German descent. This is the recipe from Jan Mitchell, owner of Luchow's German restaurant in New York.

### Christmas Stollen

12 cups sifted flour

3 cups milk

1 pound butter, melted

6 eggs

1 pound seedless raisins

1 pound currants

2 cups sugar

1/2 teaspoon mace

1 tablespoon grated lemon peel

3 tablespoons lemon juice

1 tablespoon cognac (if desired)

2 1/4 cups (1/2-pound) blanched almonds, chopped

1/2 pound finely chopped citron

1 1/2 teaspoons salt

2 cakes compressed yeast, dissolved in

1/2 cup lukewarm water

1/2 teaspoon grated nutmeg

**Topping**

1/4 cup butter, melted

2 tablespoons cognac (if desired)

1/2 cup confectioners' sugar

Sift flour into large mixing bowl. Make a hollow in the center and work milk, butter and eggs in until almost all is mixed.

Wash and drain raisins and currants. Soak a few minutes. Drain and combine with other ingredients. Work all into the dough by hand until evenly mixed. Dough should be stiff.

Knead and fold dough over on itself repeatedly until smooth and all ingredients are evenly distributed.

buted. Cover bowl lightly with folded towel. Let set, stand in warm, not hot, place 12 hours.

Turn dough out on lightly floured board. Pull in half. Shape each half into a loaf with slightly pointed ends. Place in greased baking pans. Cover lightly with folded towel and let stand in warm, not hot, place until risen to double in bulk.

Bake in moderate oven (350 degrees F.) about 1 hour. While still warm, spread with melted butter and sprinkle with cognac if desired. And confectioners' sugar. (Makes 2 loaves — serves 16.)

### PORK ACCOMPANIMENT

Drain a can of cling peach halves. Place cup side up in shallow baking dish. Top with sweet-and-sour red cabbage and crisp, crumbled bacon. Place in same pan with pork roast for 15 to 20 minutes to heat through. Serve as hot fruit accompaniment for the meat.

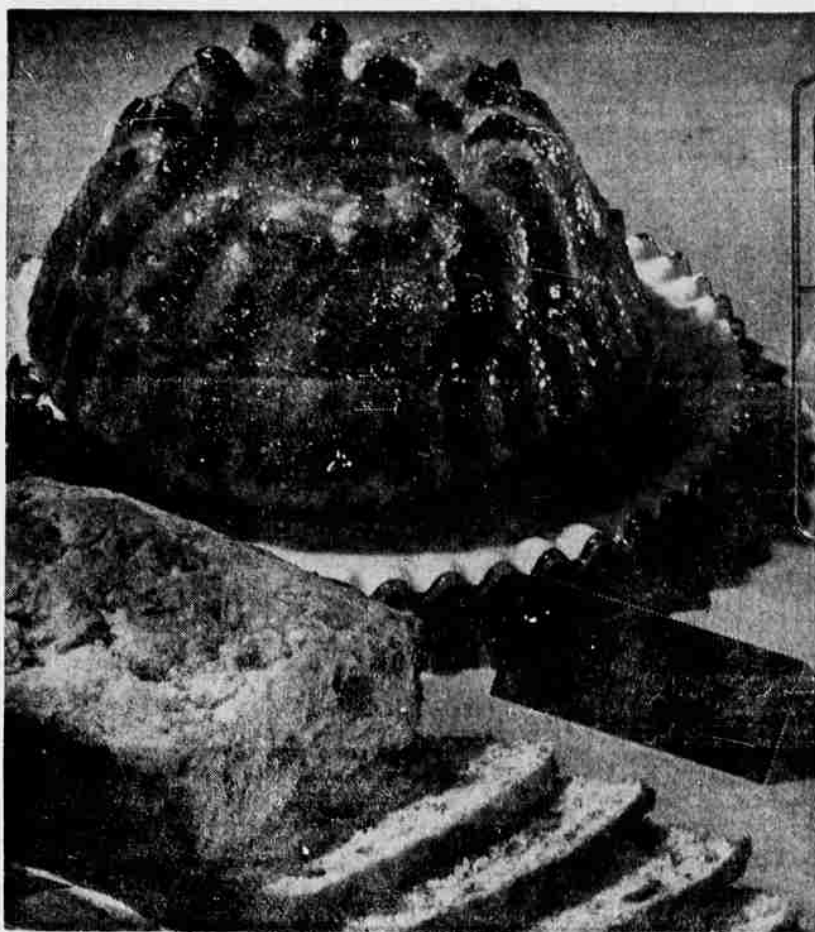
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