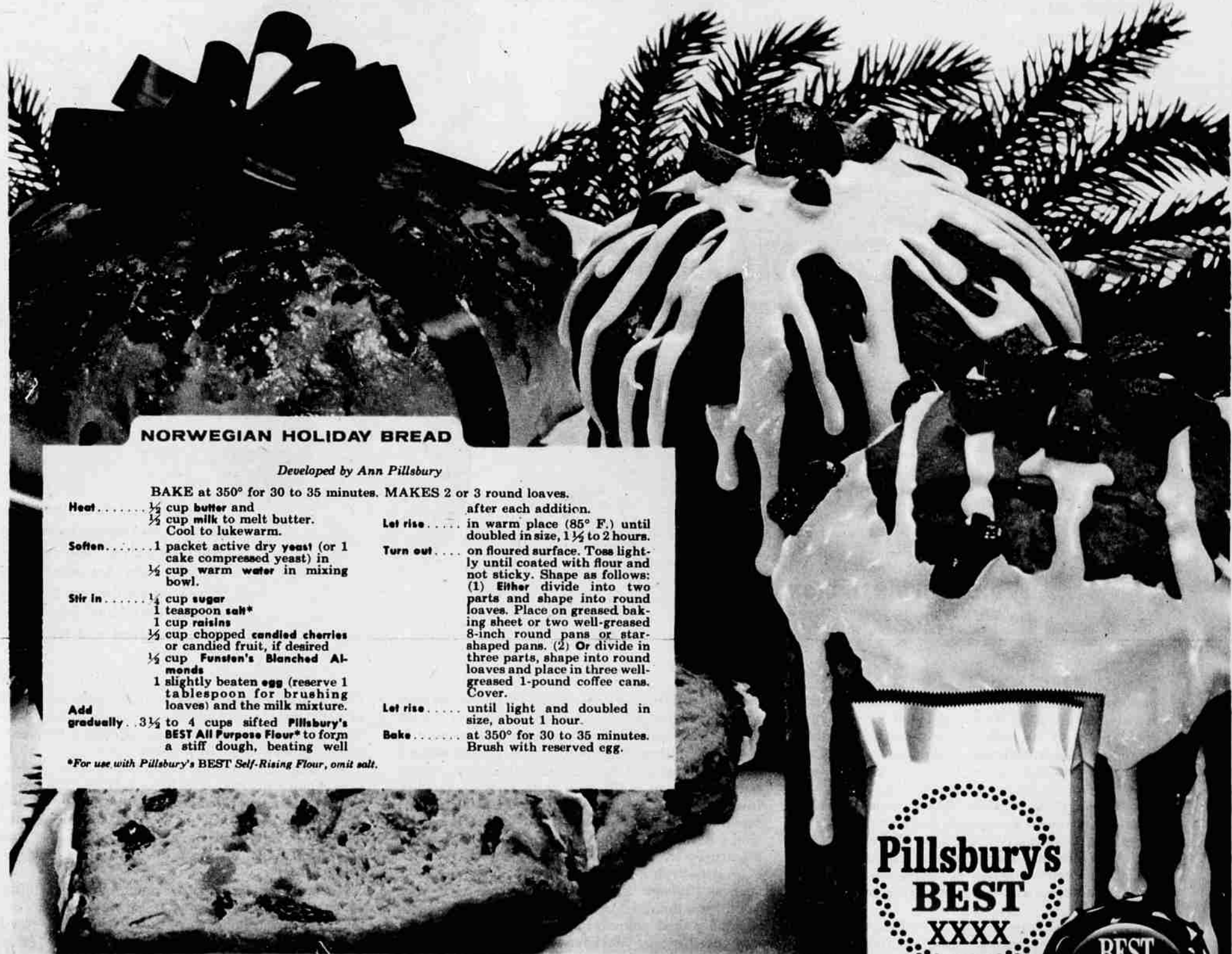




The Joyous Foods of Christmas... for America's traditional "12 Days of Christmas"



NORWEGIAN HOLIDAY BREAD

Developed by Ann Pillsbury

BAKE at 350° for 30 to 35 minutes. MAKES 2 or 3 round loaves.

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|-------------------|---|---------------|---|
| Heat..... | $\frac{1}{2}$ cup butter and
$\frac{1}{2}$ cup milk to melt butter.
Cool to lukewarm. | Let rise..... | after each addition,
in warm place (85° F.) until
doubled in size, $1\frac{1}{2}$ to 2 hours. |
| Soften..... | 1 packet active dry yeast (or 1
cake compressed yeast) in
$\frac{1}{2}$ cup warm water in mixing
bowl. | Turn out..... | on floured surface. Toss light-
ly until coated with flour and
not sticky. Shape as follows:
(1) Either divide into two
parts and shape into round
loaves. Place on greased bak-
ing sheet or two well-greased
8-inch round pans or star-
shaped pans. (2) Or divide in
three parts, shape into round
loaves and place in three well-
greased 1-pound coffee cans.
Cover. |
| Stir in..... | $\frac{1}{4}$ cup sugar
1 teaspoon salt*
1 cup raisins
$\frac{1}{2}$ cup chopped candied cherries
or candied fruit, if desired
$\frac{1}{2}$ cup Funsten's Blanched Al-
monds
1 slightly beaten egg (reserve 1
tablespoon for brushing
loaves) and the milk mixture. | Let rise..... | until light and doubled in
size, about 1 hour. |
| Add
gradually. | $3\frac{1}{2}$ to 4 cups sifted Pillsbury's
BEST All Purpose Flour* to form
a stiff dough, beating well | Bake..... | at 350° for 30 to 35 minutes.
Brush with reserved egg. |

*For use with Pillsbury's BEST Self-Rising Flour, omit salt.



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