

# HOLIDAY COFFEE CAKES

## CHRISTMAS BREADS

GOOD FOR FREEZING

TO PREPARE: 1 HR. TO BAKE: 25-30 MIN.  
(allow about 3 hrs. for rising)

2 pkgs. active dry yeast  
¼ cup warm water (110°F to 115°F)  
½ cup sugar  
½ cup butter, softened  
2½ teaspoons salt  
1 cup milk, scalded (just until a thin film appears)  
5½ cups sifted flour  
2 eggs, well beaten  
2 teaspoons grated lemon peel  
¼ teaspoon almond extract

1. Soften yeast in water; let stand 10 min.  
2. Meanwhile, put the sugar, butter, and salt into a large bowl. Immediately pour scalded milk over ingredients in bowl.  
3. When lukewarm, blend in 1 cup of the flour, beating until smooth. Stir softened yeast and add, mixing well. Add about one-half the flour to yeast mixture and beat until very smooth. Beat in the eggs, lemon peel, and almond extract.

4. Beat in enough of the remaining flour to make a soft dough. Turn dough onto a lightly floured surface and knead 5 to 8 min. Form dough into a large ball and place in a greased deep bowl. Turn dough to bring greased surface to top. Cover with waxed paper and towel and let stand in a warm place (about 80°F) until dough is doubled, about 2 hrs.  
5. Punch down dough with fist. Turn out onto lightly floured surface. Divide dough into 2 equal portions. Use one portion for wreath and one for loaf.

**For Wreath**—Rinse and drain ¼ cup dark seedless raisins. Roll one-half of dough into a 14x9-in. rectangle. Spread with 1 tablespoon melted butter. Mix ½ cup firmly packed brown sugar, ½ teaspoon ground

cinnamon, ½ cup diced assorted candied fruits, and the raisins; sprinkle evenly over dough. Beginning with the longer side, roll dough tightly; press edges to seal. Place roll, sealed edge down, on a lightly greased baking sheet. Pull ends together to form a ring, pressing slightly to seal ends. With scissors, snip at 1-in. intervals through ring almost to center. Turn each cut section on its side. Brush with 1 tablespoon melted butter. Cover with waxed paper and towel; let rise in a warm place about 30 min., or until it is doubled. Bake at 375°F about 25 min., or until golden brown. Drizzle with Confectioners' Sugar Glaze while hot.

**For Confectioners' Sugar Glaze**—Put 1 cup sifted confectioners' sugar into a bowl. Blend in ½ teaspoon vanilla extract, ¼ teaspoon almond extract, and 1 tablespoon cream or milk.

**For Loaf**—Melt ¼ cup butter. Mix together ¼ cup firmly packed brown sugar, 2 tablespoons light corn sirup, 2 tablespoons of the melted butter, and 1 teaspoon water in the bottom of a well-greased 9½x5¼x2¼-in. loaf pan. Rinse and drain ¼ cup golden raisins. Roll other one-half of dough into a 14x9-in. rectangle. Spread with 1 tablespoon of melted butter and sprinkle with a mixture of ½ cup firmly packed brown sugar, ½ teaspoon ground cinnamon, and the raisins. Beginning with the shorter side, roll dough tightly. Cut roll into ¾-in. slices; dip cut sides into remaining melted butter. Place slices cut sides together in the loaf pan. Cover with waxed paper and towel and let rise in a warm place about 45 min., or until doubled. Bake at 350°F about 30 min., or until golden brown. Immediately turn out of pan. Serve warm.

## FRUIT BREAD, MILAN STYLE

GOOD FOR FREEZING

TO PREPARE: 35 MIN. TO BAKE: 40-45 MIN.  
(allow about 4½ hrs. for rising)

1 pkg. active dry yeast  
¼ cup warm water (110°F to 115°F)  
1 cup butter, melted  
1 cup sugar  
1 teaspoon salt  
2 cups sifted flour  
½ cup milk, scalded and cooled to lukewarm  
2 eggs  
4 egg yolks  
3½ cups sifted flour  
1 cup dark seedless raisins  
¼ cup chopped citron  
1 egg, slightly beaten  
1 tablespoon cold water

1. Soften yeast in water; let stand 10 min.  
2. Pour melted butter into large bowl of electric mixer. Add the sugar and salt gradually, beating well after each addition.  
3. Beating thoroughly after each addition, alternately add 2 cups sifted flour in thirds and lukewarm milk in halves to the butter mixture. Add softened yeast and beat well.  
4. Combine eggs and egg yolks and beat

until thick and piled softly. Add the beaten eggs all at one time to yeast mixture and beat well. Beating thoroughly after each addition, gradually add the 3½ cups flour. Stir in raisins and citron.

5. Sift ¼ cup flour over a pastry cloth or board. Turn dough onto floured surface, cover with waxed paper, and let stand 10 min.

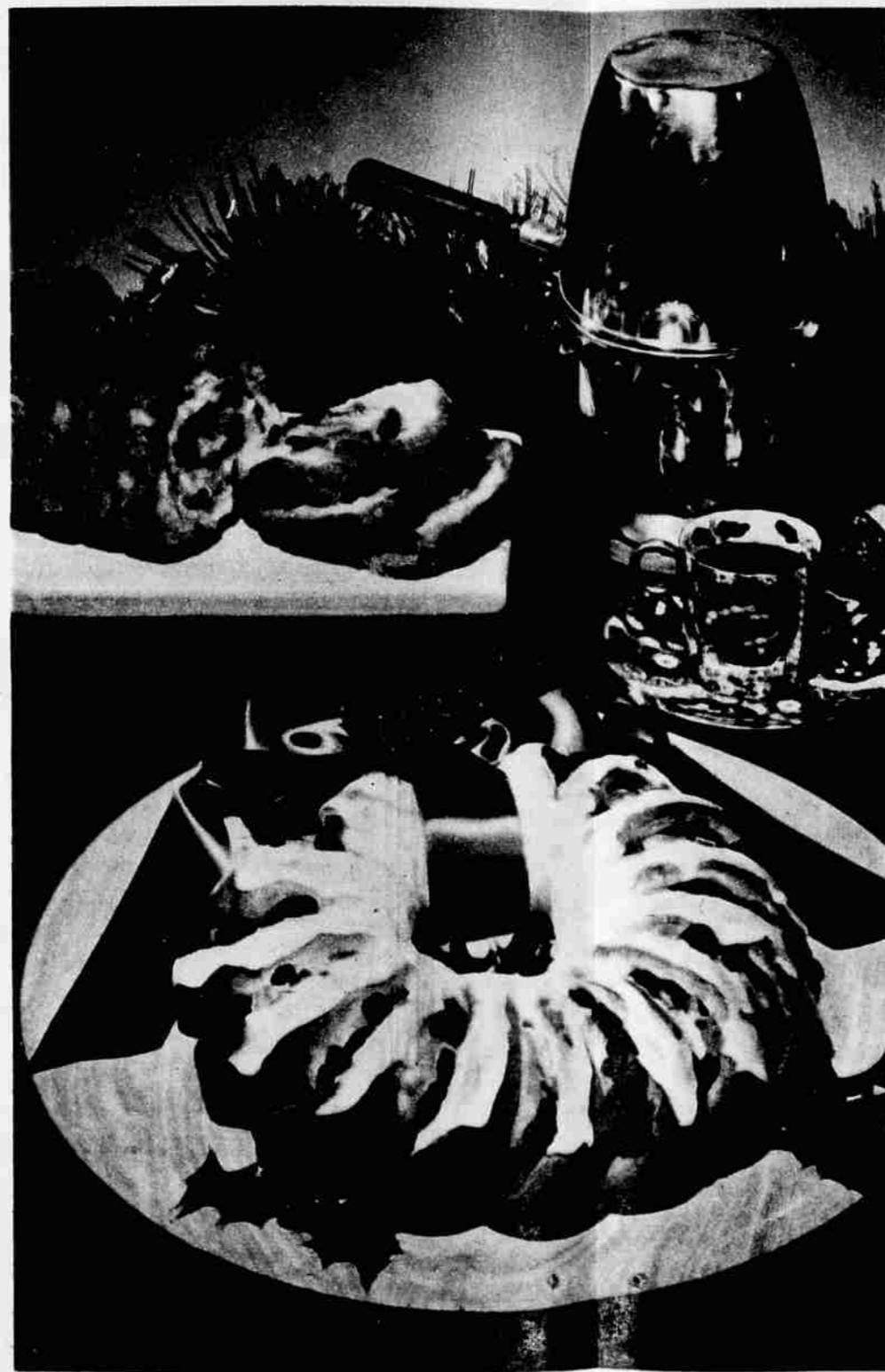
6. Sift ¼ cup flour over dough. Pull dough from edges toward center until flour is worked in. Put dough into a greased large bowl, grease top of dough, and cover with waxed paper and a towel. Let stand in a warm place (about 80°F) about 2½ hrs.

7. Pull edges of dough into center gently punching down dough. Let rise in a warm place about 1 hr.

8. Divide dough into halves and shape each half into a round loaf. Put each loaf into a well-greased 8-in. round pan. Brush surfaces generously with a mixture of slightly beaten egg and water. Cover with waxed paper and towel. Let rise in a warm place, about 1 hr.

9. Bake at 350°F 40 to 45 min., or until golden brown. Remove from pans to cooling racks to cool.  
2 loaves Fruit Bread

Family Weekly Cookbook MELANIE DE PROFT, Food Editor



Christmas Breads, a wreath and a loaf, both made from one basic dough and individually glamorized into two distinctive breads.

Let's give expression to the joyous Yuletide season with festive coffee cakes glamorous in their gala holiday dress. They make delightful gifts wrapped distinctively in cellophane and tied with colorful bows. Brighten your own Christmas morning, too, by serving one of these delicacies for breakfast or brunch.

## TURBAN CAKE

GOOD FOR FREEZING

TO PREPARE: 25 MIN. TO BAKE: 40-45 MIN.

2¼ cups sifted flour  
2¼ teaspoons baking powder  
½ cup butter  
1 tablespoon grated lemon peel  
1 teaspoon vanilla extract  
½ cup sugar  
4 egg yolks, well beaten (until thick and lemon colored)  
¾ cup milk  
4 egg whites  
½ cup sugar

1. Butter a 2-qt. fluted tube mold.  
2. Sift the flour and baking powder together.  
3. Cream butter, lemon peel, and vanilla extract together until butter is softened. Add ½ cup sugar gradually, creaming until fluffy after each addition. Add the beaten egg yolks in thirds, beating well after each addition.  
4. Beating only until smooth after each addition, alternately add dry ingredients in fourths, milk in thirds to creamed mixture. Beat only until smooth (do not overbeat).  
5. Using clean beater, beat the egg whites until frothy. Add ½ cup sugar gradually, beating well after each addition. Beat until rounded peaks are formed and egg whites do not slide when bowl is partially inverted. Gently fold into batter; turn into mold.  
6. Bake at 350°F 40 to 45 min., or until cake surface springs back when lightly touched.  
7. Invert pan on tube end and let cake hang in pan 1 hr. If cake is higher than tube, invert between two cooling racks so top of cake does not touch any surface. Loosen from pan by running a paring knife or small spatula carefully around tube and around edge of cake. Serve slightly warm, if desired. Sift confectioners' sugar generously over cake.  
8 to 10 servings

## POPPY-SEED CAKE

Follow recipe for Turban Cake. Just before first addition of dry ingredients, blend in ½ cup (about 1½ oz.) poppy seed, very finely ground. (Poppy seed may be ground in an electric blender.)

## CHOCOLATE-GLAZED CAKE

Follow recipe for Turban Cake. Partially melt ¼ lb. semisweet candymaking chocolate for dipping and ¼ cup butter over simmering water, being careful not to over-heat. Remove from the simmering water and stir until chocolate is completely melted. Quickly spread over the cake while mixture is still warm. Let chocolate cool completely before serving.

## FILLED DANISH COFFEE CAKE

GOOD FOR FREEZING

TO PREPARE: 45 MIN. TO BAKE: 25-30 MIN.  
(allow time for chilling and rising)

¼ cup sifted flour  
¾ cup butter  
1 pkg. active dry yeast  
¼ cup warm water (110°F to 115°F)  
1 egg  
¾ cup milk  
3 tablespoons sugar  
1 teaspoon salt  
3 cups sifted flour  
1½ cups water  
1½ cups (about ½ lb.) golden raisins  
¼ cup butter  
1 teaspoon ground cardamom  
2 cups sifted confectioners' sugar  
2 to 3 tablespoons cream  
Egg, slightly beaten  
½ cup finely chopped blanched almonds  
½ cup sugar

1. Measure ¼ cup sifted flour into a bowl. Cut in ¾ cup butter with pastry blender or two knives until well blended. Shape mixture into a ball and place on a long length of waxed paper. Cover with another long length of waxed paper and roll into a 10x4-in. rectangle. Chill.

2. Soften the yeast in the warm water. Let stand 10 min.

3. Beat egg until it is thick and piled softly. Stir in the milk, sugar, and salt until sugar is dissolved. Blend in 1 cup sifted flour, beating until smooth. Stir softened yeast and add, mixing well.

4. Add about 1 cup of the flour to the yeast mixture and beat until very smooth. Then beat in enough remaining flour to make a dough which leaves sides of bowl. Turn dough onto a lightly floured surface and roll into a 12-in. square.

5. Remove chilled flour-butter mixture from refrigerator, peel off waxed paper, and place in the center of the dough. Fold two sides of dough over flour-butter mixture so that sides overlap in center. Turn dough one-quarter way around and roll out again into a 12-in. square. Repeat the folding and rolling two more times, turning dough one-quarter way around each time. Wrap dough in waxed paper. Chill about 1 hr.

6. Bring 1½ cups water to boiling in a saucepan. Add the raisins and again bring to boiling. Pour off water and drain raisins on absorbent paper. Set aside.

7. Cream butter and cardamom together until butter is softened. Add the confectioners' sugar gradually, creaming until well blended after each addition. Blend in the cream until mixture is of spreading consistency. Mix in raisins; set aside.

8. Remove chilled dough from refrigerator and roll into a 24x12-in. rectangle. Cut lengthwise with a sharp knife into two 24x6-in. strips. Spread each strip with one-half of the raisin filling. Starting with the longer side of dough, roll up each strip tightly and pinch edge to seal. Carefully stretch dough into a roll 30 in. long, being careful not to break dough.

9. Transfer rolls to two greased baking sheets. Form into pretzel shape by overlapping ends so that they touch long side of roll. Gently flatten dough to ½-in. thickness. Brush with slightly beaten egg. Sprinkle with a mixture of the almonds and sugar. Cover with waxed paper and a clean towel. Let rise in a warm place until doubled.

10. Bake at 375°F 25 to 30 min., or until lightly browned.  
2 coffee cakes

## NO SUGAR TO ADD!



## Eagle Brand SURPRISE FRUITCAKE

Only 9½ minutes to prepare

1 cup of Borden's Instant Non-Such Mince Meat\* (1 lb. 12 oz. jar)  
1 cup walnut meats, coarsely chopped  
1 cup (8 oz.) mixed candied fruit, coarsely chopped  
1½ cups (15 oz. can) Eagle Brand Sweetened Condensed Milk  
1 egg, beaten + ¾ cup flour  
½ teaspoon baking soda

1. Combine mince meat, nuts, candied fruit, Eagle Brand and egg; blend well. Stir in flour, baking soda, until just blended.

2. Pour into 9 x 4 x 3-in. loaf pan which has been greased, waxed-paper lined and greased again.

3. Bake in moderate oven (350°F.) 1 hour and 30 minutes—fill center springs back and top is golden. (Makes a 9 x 3-inch loaf cake.) If a glass type baking dish is used, reduce oven heat to (325°F.).

\*Borden's Condensed Non-Such Mince Meat (9 oz. size) may be used. Follow directions on recipe folder in package.



Borden's Eagle Brand

Sweetened Condensed Milk

FREE!

EAGLE BRAND RECIPE BOOKLET  
The Borden Co.  
Dept. FW-129  
Box 171  
N.Y. 46, N.Y.

Please send me Elsie's recipes.

Name \_\_\_\_\_

Street \_\_\_\_\_

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